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BY FRANCIS COLLINGWOOD AND JOHN WOOLLAMS,
Principal Cooks at the Crown and Anchor Tavern in the Strand—late from the London Tavern.

The Fourth Edition,
CAREFULLY REVISED AND IMPROVED.

LONDON:

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PREFACE.

WE shall not attempt to search the annals of antiquity, with a view to discover what was the food of our first parents in the garden of Eden, or in what manner they performed their culinary operations: it is sufficient for us to know at present, that Cookery is become a science, and that every age has contributed its mite to the improvement of this art, which seems now to have reached a very high degree of perfection.

Complete, however, as this science may now be considered, it will ever be subject to the variations of taste and fashion; and from this source proceeds the great variety of books on Cookery now presented to the service of the Public. After some years practice in

two of the most capital taverns this great metropolis contains, we have had frequent occasions to deviate from the printed directions we found in books of this kind; sometimes by altering, but more frequently by reducing the number of ingredients, and thereby rendering the dish more simple and less expensive, though equally salutary to the constitution, and grateful to the palate.

It will from hence follow, that we do not presume to arrogate to ourselves the reputation of having ushered into the world a work entirely new, which indeed cannot be expected; but we flatter ourselves, that the alterations we have made in the different receipts, the new ones we have added, and the methodical manner in which we have arranged the whole, will, in some degree, entitle us to the patronage of the Public. Glasse, Mason, Raffald, and Farley, are, like us, equally indebted to the labours of our predecessors.

It cannot be expected from men, whose time is wholly employed in the culinary arts, that they should be much conversant

in the preparation of made wines, cordial waters, and malt liquors, or in the management of poultry, the dairy, &c. yet these being matters essentially necessary to be known by every housekeeper in the country, and equally useful and amusing to those, who retire from the noise and bustle of the metropolis to enjoy the calm retreat of a rural life; we could not prevail on ourselves to omit those necessary articles, or be satisfied solely with our own judgment thereon. We have therefore engaged different persons to treat on those different subjects; and we doubt not but that, from their known skill and experience therein, they will be found to have done no discredit to the other parts of the work.

While we, on our part, have been particularly careful of improving and amending the different receipts, and adding such new ones as have occurred to us in the course of our extensive practice, the publishers have been no less attentive to the elegantly printing of the work; a bare inspection into which will give it, in point of elegance, a decided superiority over every other book of the kind. The designs and engravings of the plates have also

been executed at a very great expence; and we may safely venture to assert, that no work of this nature ever received such expensive assistance as THE UNIVERSAL COOK, the fourth edition of which, with considerable improvements, is now respectfully submitted to the perusal and patronage of the Public.

F. COLLINGWOOD.
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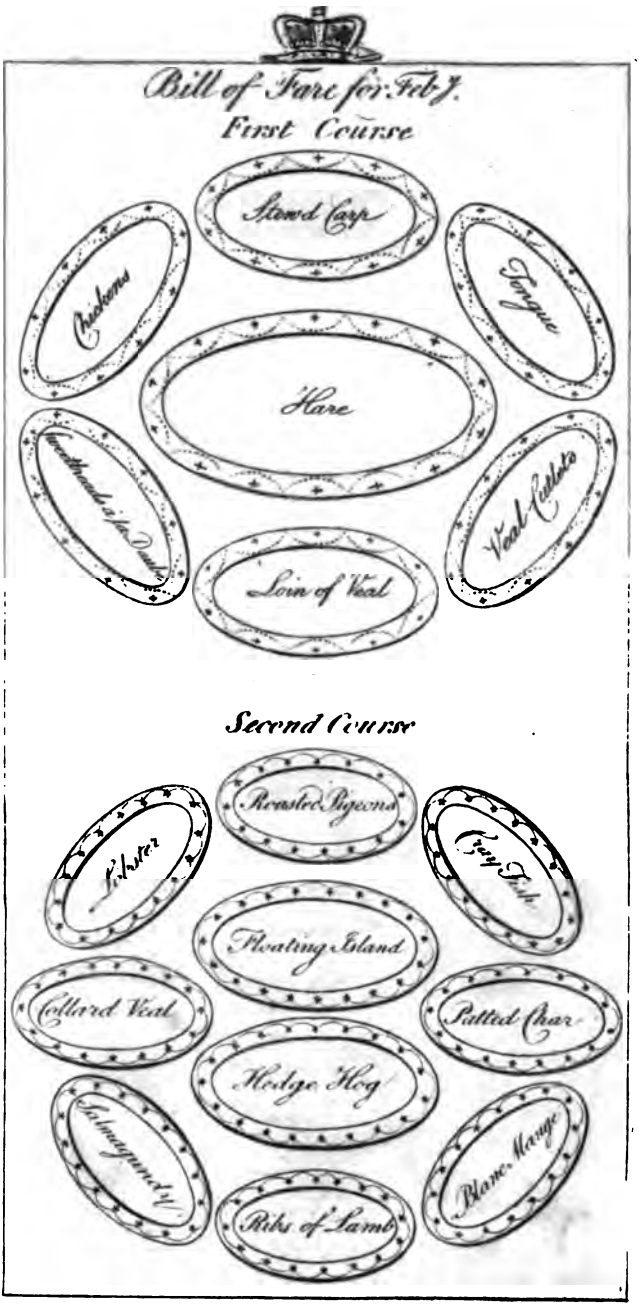
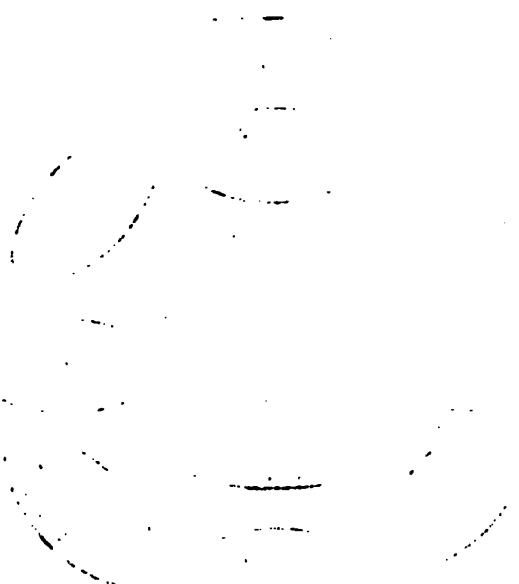
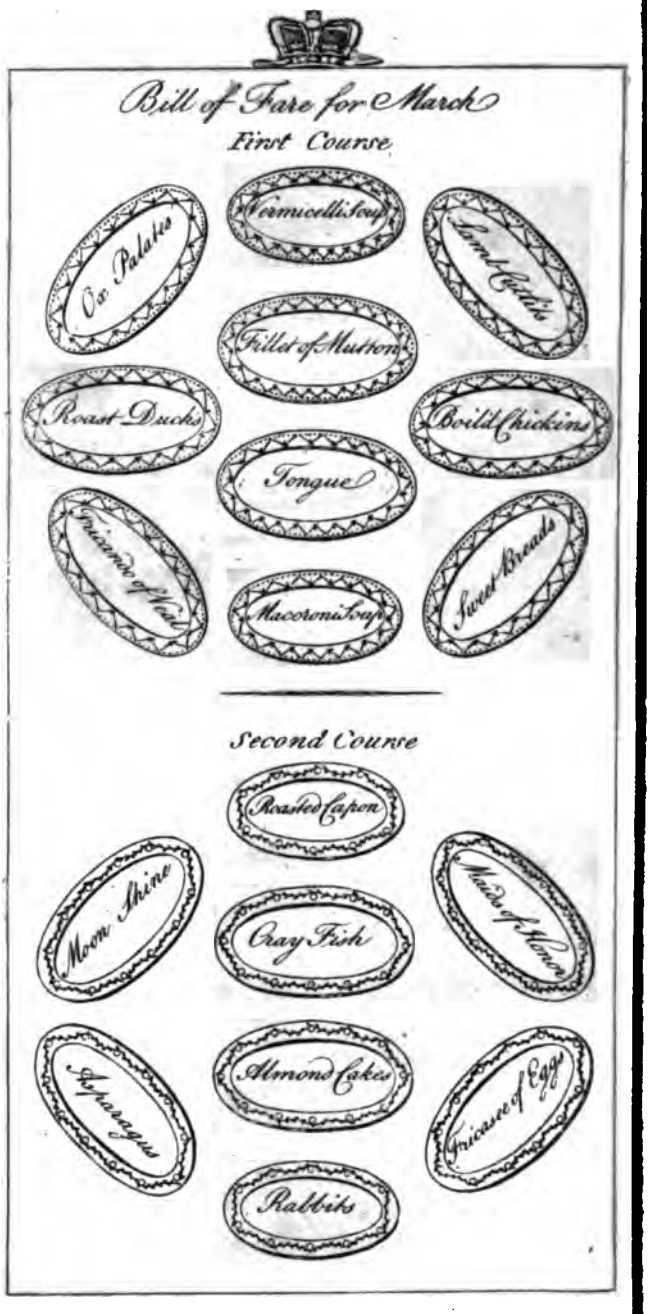
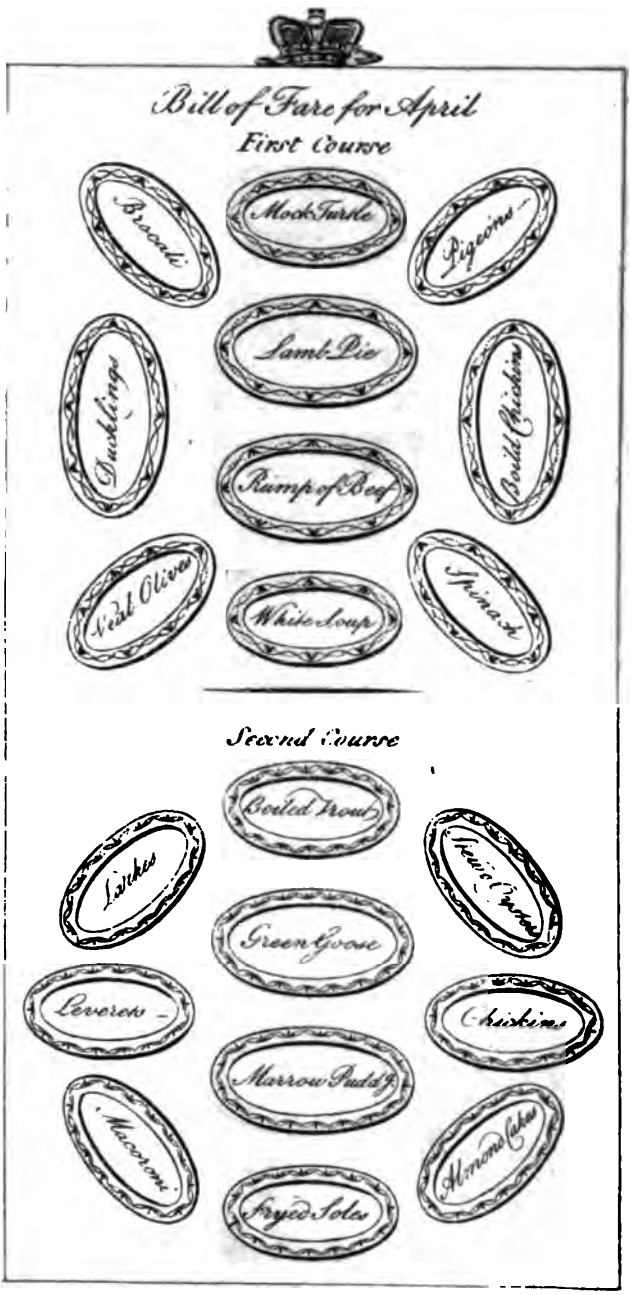
First Course
Soup
Compote
Leg of Lamb Boiled
Cods Head &
Shoulders
Pork Cutlets
Rice
Second Course
Roast Turky
Blanc Mange
Savry Jelly
Asparagus
Collared Beef
Moonshine
Ducks
Stewd Pears


Bill of Fare for Feb.y.
First Course
Stewd Carp
Tongue
Chickens
Hare
Sweetbreads a la Daube
Veal Cutlets
Loin of Veal
Second Course
Roasted Pigeons
Pickles
Gravy Soup
Floating Island
Collard Veal
Potted Char
Hedge Hog
Blanc Mange
Ribs of Lamb




Bill of Fare for March
First Course
Vermicelli Soup
Ox Palates
Lamb Cutlets
Fillet of Mutton
Roast Ducks
Boild Chickens
Tongue
Fricasee of Veal
Macaroni Soup
Sweet Breads
Second Course
Roasted Capon
Moor Hens
Crayfish
Heads of Honey
Asparagus
Almond Cakes
Fricasee of Eggs
Rabbits


Bill of Fare for April
First Course
Broccoli
Mock Turtle
Pigeons
Ducklings
Lamb Pie
Boild Chickens
Rump of Beef
Veal Olives
White Soup
Spinach
Second Course
Boiled Trouts
Larks
Green Goose
Leverets
Marrow Puddg
Macaroni
Fryed Soles
Almond Cakes

Bill of Fare for May

First Course

Sweet Breads

Soup Lorrain

Asparagus

Fricased Chickins

Leg of Lamb & Spinach

Roasted Ducks

Fricasee of Beef

Peas Pattys

Stewed Cellery

Rice Soup

Second Course

Turkey

Forcemeat Rabbits

Tongues

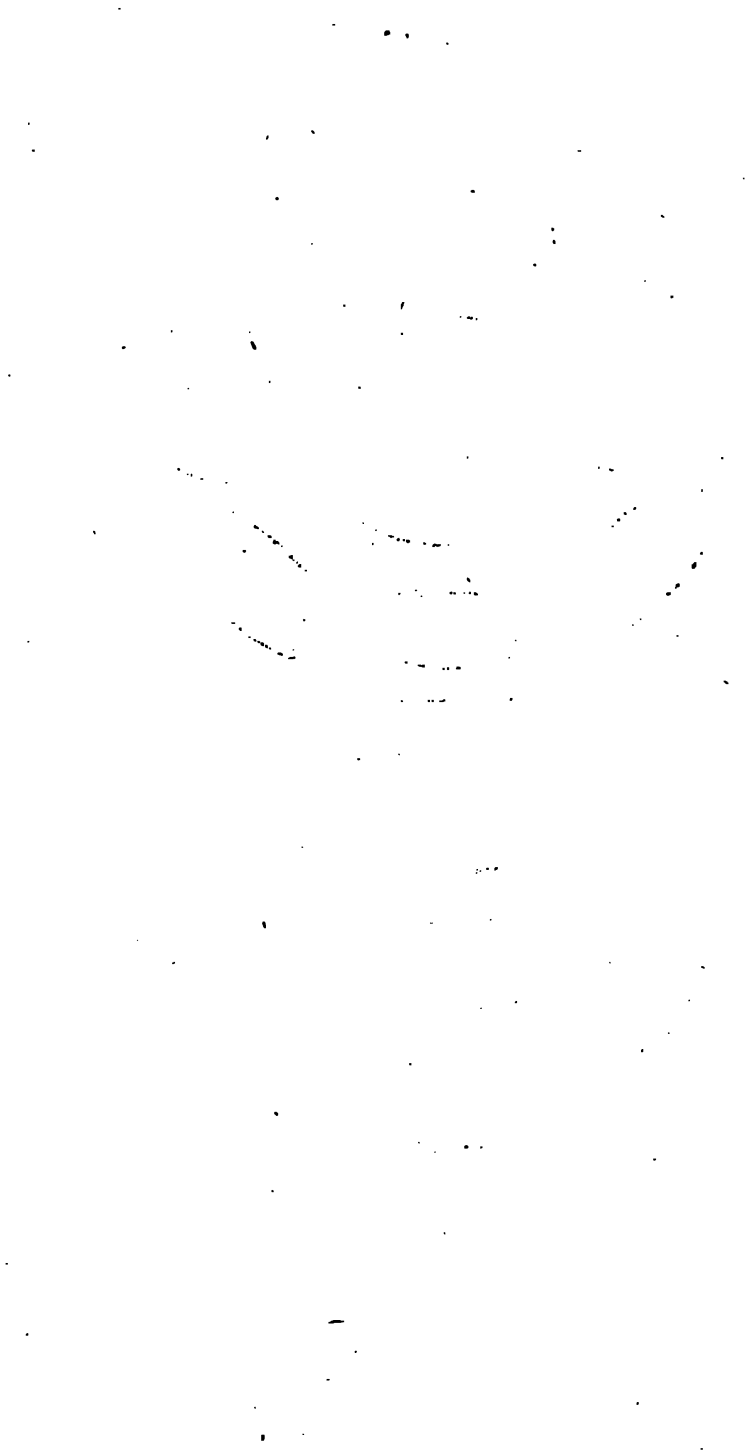
Cheesecakes

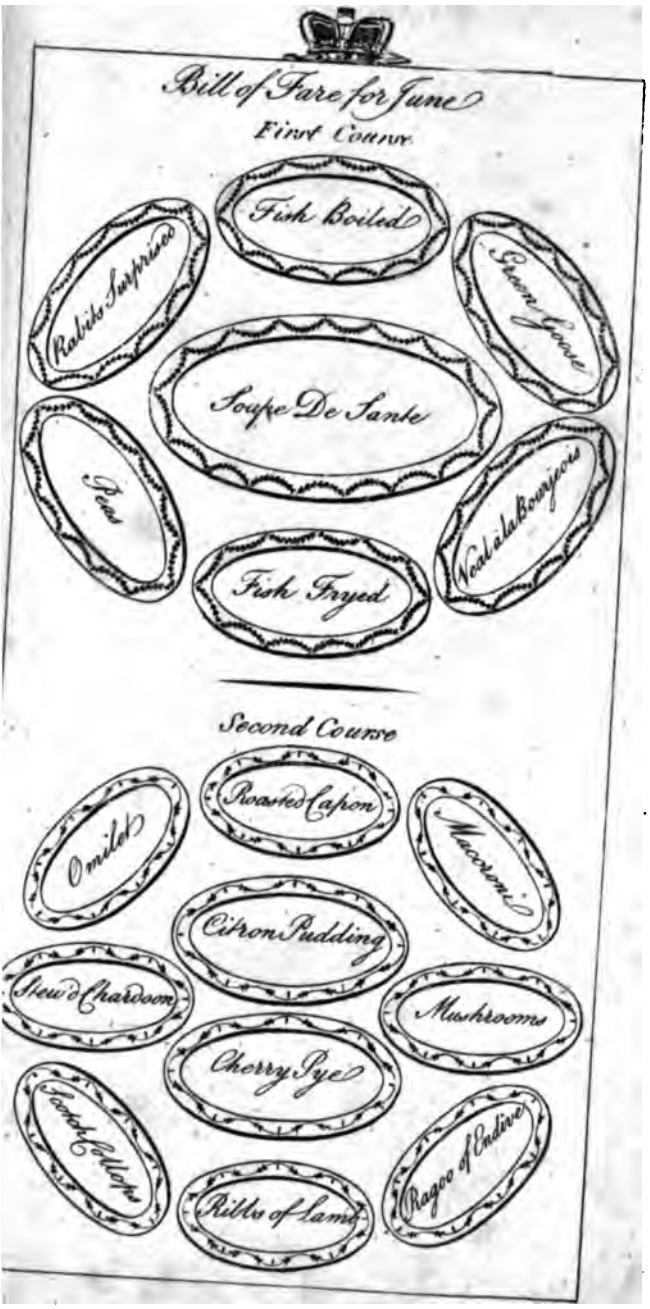
Tartlets

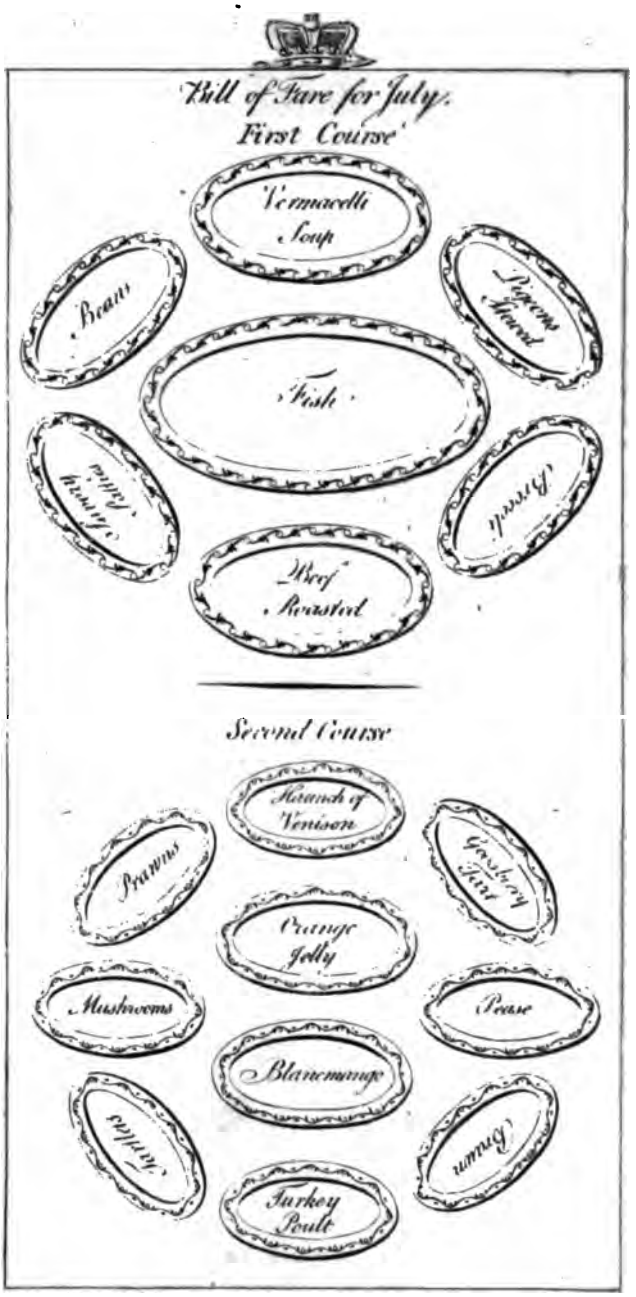
Ragoo of Pigs Feet

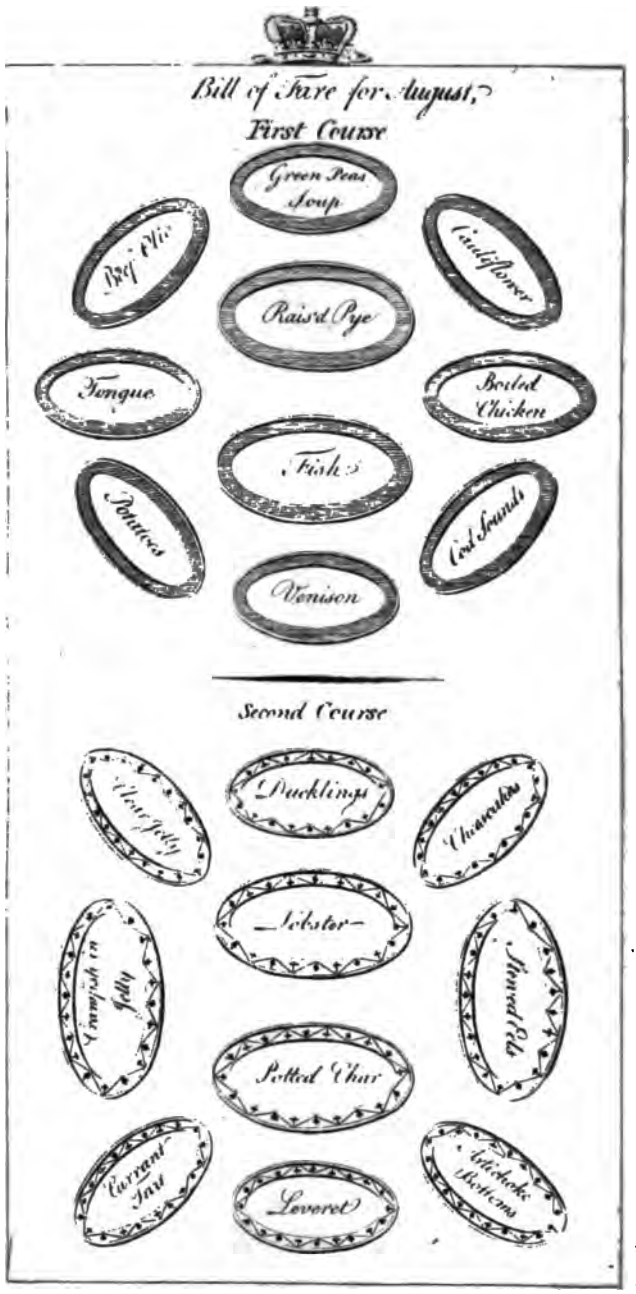
Pork Cutlets

Roasted Pigeons




Bill of Fare for June
First Course
Fish Boiled
Rabits Surprised
Green Goose
Soupe De Sante
Peas
Veal a la Bourjoos
Fish Fryed
Second Course
Roasted Capon
Omilet
Macaroni
Citron Pudding
Stew'd Chardoon
Mushrooms
Cherry Pye
Ragoo of Endive
Rills of Lamb


Bill of Fare for July.
First Course
Vermacelli Soup
Beans
Pigeons Roasted
Fish
Salmon Boiled
Carrots
Beef Roasted
Second Course
Haunch of Venison
Prawns
Gooseberry Tart
Orange Jelly
Mushrooms
Pease
Blancmange
Tartlets
Prawn
Turkey Poult


Bill of Fare for August,
First Course
Green Peas Soup
Beef Pie
Cauliflower
Raised Pye
Tongue
Boiled Chicken
Fish
Potatoes
Cod Sounds
Venison
Second Course
Ducklings
Hare Jelly
Charaches
Lobster
Stewed Eels
Yarmouth Jelly
Potted Char
Currant Tart
Artichoke Bottoms
Leveret

Bill of Fare for Septem.r

First Course

Soupe à la Reine

Ox Palates

French Beans

Collard Veal

Lobster Patties

Jerusalem Artichokes

Sweetbreads à la Royal

Chine of Mutton

Second Course

Collard Eels

Partridge

Mushrooms Brûlé

Snow Balls

Roast Sparrows

Macaroni

Custards

Baked Pigeons

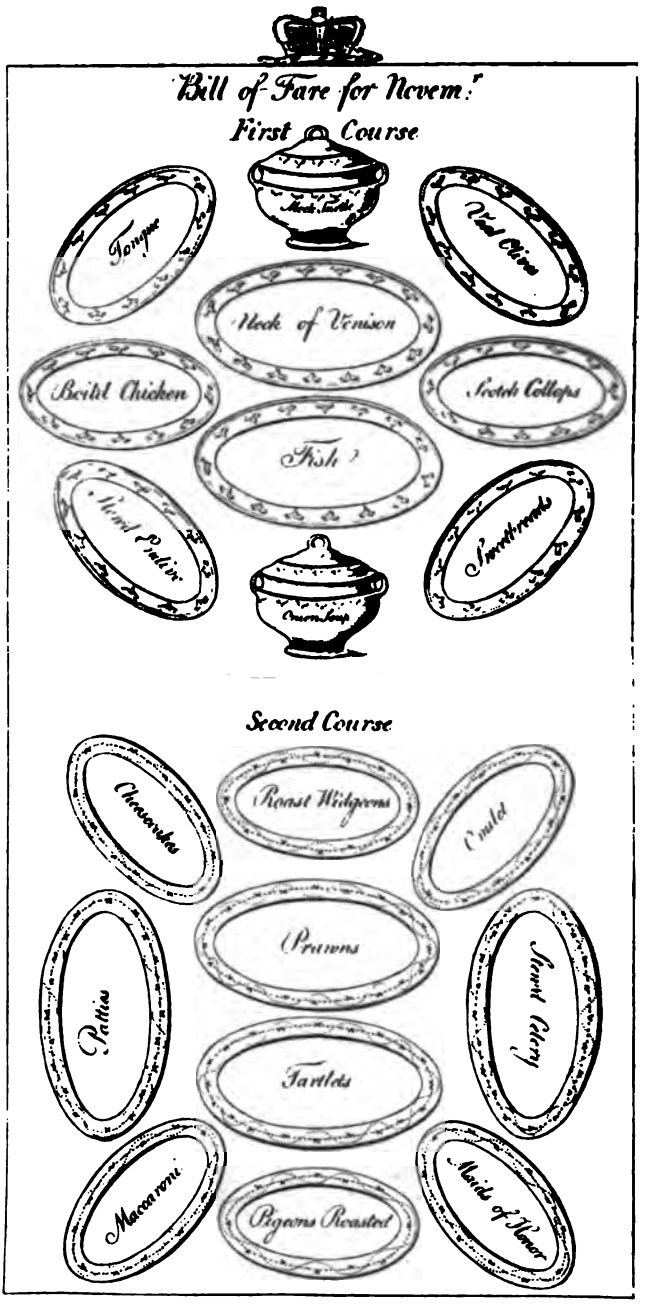
Hare

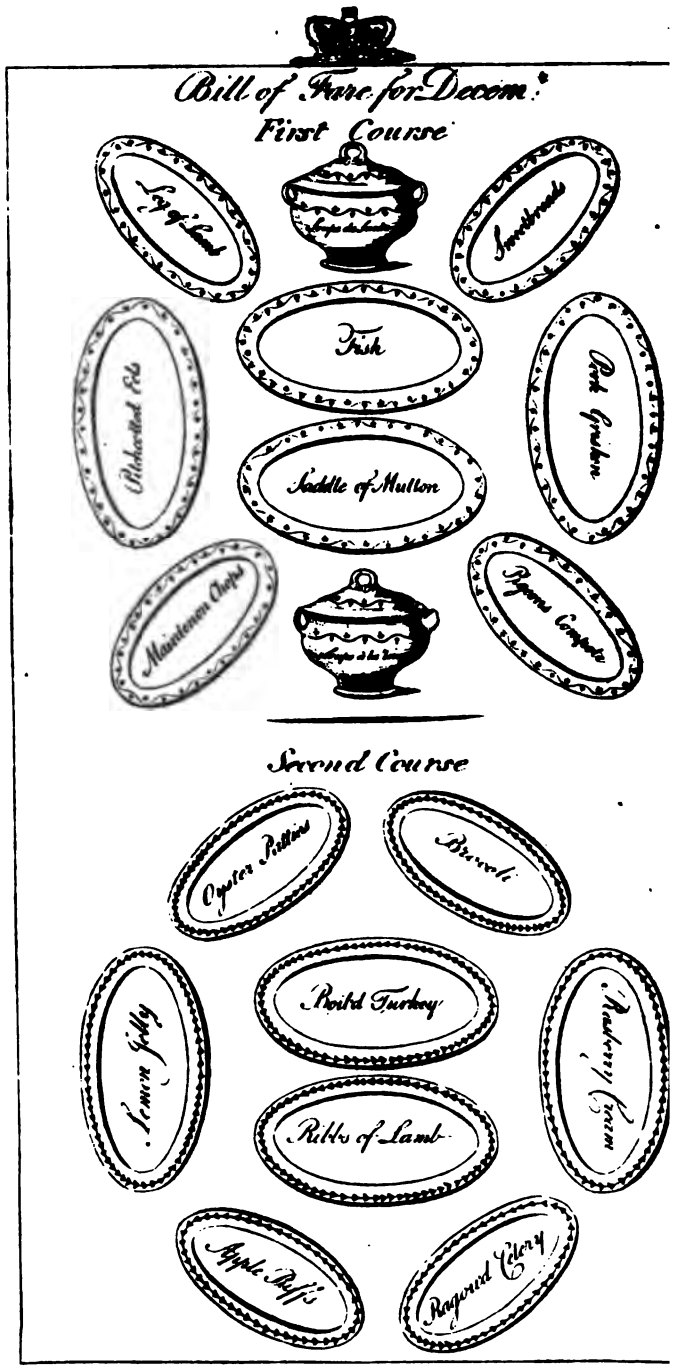
Hammon in a Soup

Bill of Fare for Octob.r

First Course

Second Course


Bill of Fare for Novem.r
First Course
Tongue
Mock Turtle
Veal Olives
Neck of Venison
Bevil Chicken
Scotch Collops
Fish
Mixed Pickles
Sweetbreads
Oxford Soup
Second Course
Cheesecakes
Roast Widgeons
Custard
Prawns
Pattis
Sweet Olives
Tartlets
Macaroni
Pigeons Roasted
Maids of Honor


Bill of Fare for Decem.
First Course
Fish
Saddle of Mutton
Second Course
Roasted Turkey
Ribbs of Lamb

THE

UNIVERSAL COOK.

CHAP. I.

GENERAL OBSERVATIONS.

BEFORE we enter on the practical part of the cook's business, it may not be improper to make a few general observations, which are as necessary to be attended to as any part of the culinary profession. The first and most important of all these is cleanliness, not only in their own persons, but also in every article used in the kitchen. To the want of a due attention to copper vessels badly tinned or decayed, and soups or broths that have been suffered to remain in them all night, many people have unhappily lost their lives, of which the melancholy affair at Salt-hill was a strong proof. To prevent any thing of this kind, the cook should be particularly careful, in families where copper utensils are used, frequently to inspect them, and see that no part of the copper be uncovered with tin; and be careful likewise to wipe them perfectly dry after they have been used, as the least moisture left in them may produce verdigrease, which may affect the health, if not endanger the lives of some part of the family. A kitchen properly supplied with utensils kept neat and clean, is an ornament to a house, and a credit to the cook. But I shall not here dwell any longer on matters so generally known, but proceed to give general directions for roasting, boiling, made dishes, soups, puddings, and pies. And first of

Roasting.

THE fire must be prepared according to the weight and size of what is to be roasted. If it be any thing small or thin, a brisk fire will be necessary, in order that it may be done quick; but if it be a large joint, it will require a strong fire that has lain some time to cake. It is a very good custom to put a little salt and water in the dripping-pan, with which you may at first baste your meat. As soon as the fire has dried it, you may throw a little flour over it, and then baste it with butter; as this will give it an agreeable colour. Take care to keep the meat at a proper distance from the fire; because, if it once get scorched, it will make the outside hard, and will prevent the fire from having a proper effect on the meat, so that it will appear to be thoroughly cooked, while it may be nearly raw withinside. A clear fire, and frequent basting, are very essential points to be observed by the cook. Any kinds of wild-fowl require a brisk fire; but care must be taken not to roast them too much, as that spoils them. Tame fowls require a longer time, as they are not so soon heated through as the wild sort; and they must be oftener basted, as that keeps up the froth, makes them more plump, and gives an addition to their colour. Geese and pigs require a good fire, and should turn quick. In order to prevent hares and rabbits from appearing bloody at the neck when cut up, cut the neck-skin when they are about half roasted, and the blood will run out. These require time and care. Every thing will require more roasting in frosty than in mild weather. It is an improper method, though practised by some cooks, to salt the meat before it be put to the fire, for that draws out the gravy. Take care that the spit be clean, for a spit mark is very disagreeable. When your meat is done, flour and baste it just before you take it up, when it will have a nice froth, and make a better appearance.

Boiling.

Much care, nicety, and attention are required in boiling all sorts of meat, but particularly veal; to boil which properly, you must fill your pot with a proper quantity of soft water. Having dusted your veal with flour, put it in your pot over a strong fire. The custom of putting in milk to make it white is useless, and had perhaps be better left out. Oatmeal has no better effect than milk, and flour dusted on the joint is certainly better than either. Be sure to skim it well, for every thing will throw up a scum, and if that be suffered to boil down, it will give a black cast to the meat. It must have plenty of water and boil very slowly, which will give it a plump appearance. To let any sort of meat boil fast is a great error, as it hardens the outside, prevents the water from properly penetrating, and gives a disagreeable colour. It is a general rule in boiling meat, to allow a quarter of an hour to every pound; but a leg of veal of twelve pounds, will require three hours and a half boiling, for the slower it boils the better. All sorts of fresh meat may be put in when the water boils, but salt meat when the water is warm; though there are many experienced cooks who always put the meat in when the water is cold, as they say it thereby gets warm to the heart before the outside gets hard. To boil a leg of lamb of four pounds weight, you must allow an hour and a half. Mutton or beef, which you must always be careful to dredge well with flour before you put them into the pot, do not require so much boiling as lamb, pork, and veal; which, if they are not well boiled, will be unwholesome; but it is not so much thought of if mutton and beef be not quite so well done. A leg of pork will take an hour's boiling more than a joint of veal of the same size; but never forget to scum the pot, let the meat be what sort it may.

Frying.

To fry fish properly, they must be first dried in a cloth and then dredged with flour. The dripping or hog's-lard, of which you must put plenty in your pan, must always boil before your fish be put in. Hog's-lard, for frying, is preferred to butter, as the latter frequently makes the fish soft, and is apt to burn and blacken them. Your fish, when fried, should be put to drain, either in a dish or hair sieve, that, when you send them up to table, they may not appear or eat greasy. If you make use of parsley, pick it very clean, and wash it well in cold water, before you throw it into the pan of boiling fat, where you must not let it remain too long. It will then be of a fine green, and eat very crisp.

Broiling.

THE principal matter in broiling is to have a clear fire. Turn your meat often, which will prevent its burning or getting smoky. You must have a dish placed over some hot coals, in order to keep it hot as fast as it be broiled; for no meat of any kind is good unless it be carried hot to table; and for this purpose, many cooks send up only a small quantity at a time, and that as soon as it is broiled.

Made Dishes.

THOUGH it is not our intention to devote any particular chapter to the articles of made dishes of butcher's meat, as we shall insert them under the general heads of Beef, Mutton, &c. yet it may not be amiss to give some general observations thereon, as we find them in Raffald, Glasse, Mason, Farley, and other modern books of cookery. As neither eggs nor cream will contribute much to thicken your white sauce, be careful, before you put your eggs or cream into it, to have all your ingredients well boiled, and the whole of a proper thickness. Do not stir them with a spoon,

nor set your pan on the fire, after you have put in your eggs and cream, lest they should gather at the bottom and be lumpy. To prevent this, hold your pan at a proper height from the fire, and keep shaking it round one way, which will keep it from curdling; but be sure that you do not suffer it to boil. Remember to take out what you are dressing with a fish slice, and strain your sauce upon it, which will prevent any small bits of meat mixing with your sauce, and you will thereby have it clear and fine. Be particularly cautious, in browning dishes, that no fat floats on the top of the gravy, which may be prevented by its being properly skimmed. It should have no predominant taste, which depends on your justly proportioning the different ingredients, and should be of a fine brown. Nothing is more hurtful to the reputation of a made dish than the taste of raw wine, or fresh anchovy; in order therefore to avoid this defect you must deprive it of its rawness, by putting them in some time before your dish is ready. Fried force-meat balls must be put in a sieve to drain, that the fat may run from them; and never let them boil in your sauce, as that will soften them, and give them a disagreeable appearance; the best method therefore is, to put them in after the meat is dished up. Force-meat balls, morels, truffles, artichoke-bottoms, and pickled mushrooms, may be used in almost every made dish.

Soups.

In making any kind of soups, particularly vermicelli, portable, brown gravy-soup, or any other in which herbs are used, remember to lay the meat in the bottom of your pan, with a large lump of butter. Having cut the roots and herbs small, stew them over the meat; and set the pan on a very slow fire. This will draw all the virtues out of the different ingredients, will produce a good gravy, and a very different effect in point of flavor than if at first you had put in the water. Fill your pan with water, as soon as the gravy is almost dried up. Take off the fat as soon as it begins to boil,

and then follow the directions for making the sort of soup you wish to have. Green peas, intended for soup, require hard water; but soft water is preferable for old peas soup. In making white soup, let it be taken off the fire before you put in the cream. As soups are soon cold, always dish them up the last thing. Take care that all the greens and herbs you use in soups are well washed and clean picked, and that any one thing has not a predominant taste over another, but that it has a fine agreeable relish, and that all the tastes be united.

Puddings.

We need not here mention, that the cloth in which you boil puddings should be perfectly clean; but it may not be amiss to observe, that it should be dipped in boiling water, and dredged with flour. A bread pudding may be tied loose; but a batter pudding must be tied close, and no pudding must be put into the pot till the water boils. Puddings may be boiled in a bason; in which case, butter the bason, and let it have plenty of water, and turn it frequently. As soon as you think it is enough, take it out of the pot, and let t stand a short time to cool. Then take off the string, wrap the cloth round the bason, and laying the dish over it, turn the pudding into it; in doing which you must take great care that you do not break the pudding, as every light pudding is very liable to that accident. In making a batter pudding, begin with mixing the flour well with a little milk, after which gradually put in the ingredients, and thus your pudding will be perfectly smooth, and without lumps. In making all sorts of puddings, strain the eggs when you beat them, so that they may neither have treadles nor lumps n them. Bread and custard puddings that are to be baked, require time, and a moderate oven to raise them. If they be put in too great a heat, they will burn, and in course be spoiled; but batter and rice puddings require a quick oven. Before you put in the pudding, remember to butter the dish or pan.

Pies.

RAISED pies require a quick oven, and that they should be well closed up, otherwise they will fall in the sides. Put no water into them till just as you are going to put them into the oven; for, if the water be put in sooner, it will give the crust a sodden appearance, and may perhaps occasion it to run. Great judgment is necessary in determining what should be the heat of your oven; for light paste requires a moderate, but not too slow a heat, as the latter will occasion it to look heavy; and too great a heat will catch and burn it without giving it time to raise. Iced tarts should be baked in a slow oven, otherwise the icing will become brown before the paste is properly baked. The paste necessary for tarts, we shall mention hereafter.

Having thus given a few general observations, which the young cook should always bear in mind, we shall proceed to describe the proper method of dressing all sorts of butchers meat, and shall then proceed to poultry, game, &c.

CHAP. II.

VARIOUS METHODS OF DRESSING BEEF.

Pieces in a Bullock.

THE head includes the tongue and palate. The entrails consist of the sweetbread, kidnies, skirts, and tripe; as also the double, the roll, and the reed-tripe.

The fore quarter consists of the haunch, and includes the clod, marrow-bone, shin, and the sticking-piece, that is the neck end. The leg of mutton piece, which has part of the blade-bone. The chuck, the brisket, fore ribs, and middle rib, which is called the chuck-rib.

The hind quarter consists of the sirloin and rump, the thin and thick flank, the veiny piece, the aitchbone, or chuck bone, buttock, and leg.

To roast a Bullock's Heart.

As we have already given general directions for roasting joints of beef, we presume there is no occasion for repeating it here: we shall confine ourselves to the manner of dressing the smaller parts of the ox. To roast a bullock's heart, mix crumbs of bread with some chopped suet, or a piece of butter: add some chopped parsley, sweet marjoram, grated lemon peel, pepper, salt, and nutmeg, and the yolk of an egg. Stuff the heart with this, and either roast or bake it. You may, if you please, lard it with bacon. Put a little red wine into the gravy, and serve it up, with melted butter and currant-jelly in boats.

To roast Ox Palates.

First boil your palates tender, then blanch them, cut them into pieces about two inches in length, and lard one half with bacon. Have ready two or three pigeons, and two or three chicken-peepers, which must be drawn, trussed, and filled with force-meat. Having larded one half of them, put them on a bird-spit thus: a bird, a palate, a sage leaf, and a piece of bacon, and so on till you have spitted the whole. Parboil and blanch some lambs and cocks stones, lard them with little bits of bacon, large oysters parboiled, and each larded with a piece of bacon. Put these on a skewer, with a little bit of bacon and a sage leaf between them. Tie them on the spit and roast them. Beat up the yolks of three eggs, some nutmeg, a little salt, and crumbs of bread. Baste them with these all the time they are roasting, and have ready two sweetbreads, each cut in two, some artichoke bottoms quartered and fried, and then rub the dish with shalots. Pile the birds one upon another in the middle, and lay the other things round them all separate by themselves. Have your sauce ready, which must be made of a pint

of good gravy, a quarter of a pint of red wine, an anchovy, the oyster liquor, and a piece of butter rolled in flour. Boil all these together, and pour them into the dish, with a little juice of lemon, and the lemon itself you may make use of as a garnish.

To ragoo Ox Palates.

Boil four ox palates till they be tender, clean them well, and cut them, some into long and some into square pieces. Put them into a rich cooley thus made: put a piece of butter into your stew-pan, and melt it; put a large spoonful of flour to it, and stir it till it be smooth. Put to it a quart of good gravy, a gill of Lisbon, and three shalots chopped; put in some lean ham cut very fine, and half a lemon. Let it boil twenty minutes, and then strain it through a sieve. Put this and your palates into a pan, with some force-meat balls, truffles, and morels, and pickled or fresh mushrooms stewed in gravy. Season it with pepper and salt to your taste, and toss them up five or six minutes. You may use either lemon or beet-root for garnish.

To boil a Rump of Beef.

Boil a rump of beef half an hour, and then take it up. Lay it into a large pewter dish or stew-pan, and cut three or four gashes all along the side of it. Rub the gashes with pepper and salt, and pour into the dish a pint of red wine, as much hot water, two or three onions cut small, the hearts of eight or ten lettuces cut small, and a large piece of butter rolled in a little flour. Lay the fleshy part of the meat downwards, and cover it close. Let it stew for two hours and a half over a charcoal fire, or a very slow coal-fire. When you do it in a pewter dish, it is best done over a chafing dish of hot coals, with a bit or two of charcoal to keep it alive. You must take care that the bone be chopped so close, that the meat may lie perfectly flat in the dish. When the beef is enough, take it up, lay it in the dish, and pour the sauce over it. This is a dish cooked in the French manner.

Rump of Beef smoked.

BONE a rump of beef as well as possible without spoiling the shape, and salt it with a pound of common salt, and two ounces of saltpetre. Put it lengthways into a salting-pan, with all sorts of sweet herbs, as parsley, shalots, thyme, basil, winter savory, a little coriander, six cloves, and two cloves of garlic. Leave it about a week or ten days in salt, and then hang it in the chimney. When dried, keep it in a dry place. When you use it, boil it in water without salt, with a few onions, cloves, a bundle of sweet herbs, and a little nutmeg. When it is cool in the liquor, serve it up, and garnish with parsley. If you apprehend it will be too salt, you may soak it some time before you boil it.

To bake a Leg of Beef.

LAY your beef at the bottom of a large deep pan, and put in a little piece of bacon, a slice or two of carrot, some mace, cloves, black and white whole pepper, a large onion cut in slices, and a bundle of sweet herbs; pour in water till the meat be covered, then cover it up, and send it to the oven. When it is baked, strain it through a coarse sieve, take out all the sinews and fat, and put them into a saucepan, with a few spoonfuls of the gravy, a little red wine, a small piece of butter rolled in flour, and some mustard. Shake your saucepan often, and when the sauce is hot and thick, dish it and serve it up.

To broil Beef Steaks.

A RUMP is generally used for steaks, which must be cut about half an inch thick. Having got a clear fire, rub your gridiron well with beef suet, and when it is hot, lay on your steaks. As soon as they begin to brown, turn them, and when the other side is brown also, lay them on a hot dish, with a piece of butter between each steak. Sprinkle a little pepper and salt over them, and let them stand two or three

minutes. Then slice a shalot very thin into a spoonful of water. Lay your steaks upon the gridiron, and keep turning them till they be enough. Put them on your dish, pour the shalot and water among them, and serve them up.

To fry Beef Steaks.

FRY some steaks, cut out of the middle of the rump, in butter. When they are done, put a little, good small beer into the pan, a little nutmeg, a shalot some walnut catchup, and a piece of butter rolled in flour. Shake it round the pan till it boil, and pour it over the steaks. Pickled mushrooms, or oysters, may be added, if you choose.

Another Method.

BEAT the lean of a beef steak well with the back of a knife, and then fry it in just as much butter as will moisten the pan. Pour out the gravy as it runs from the meat, and turn them often, over a gentle fire. Fry the fat by itself, and lay it upon the meat; put to the gravy a glass of red wine, half an anchovy, a little nutmeg and beaten pepper, and a shalot cut small.—Give it two or three gentle boils, and season it with salt to your taste. Pour the sauce over the steaks, and serve them up.

Beef Steaks rolled.

TAKE what quantity of beef steaks you have occasion for, and beat them with a cleaver till they be tender. Make a force-meat with a pound of veal beaten fine in a mortar, the flesh of a fowl, half a pound of gammon of bacon or cold ham, fat and lean, the kidney fat of a loin of veal, and a sweet-bread. Cut all these very small, and add some truffles and morels stewed and cut small, two shalots, some parsley, a little thyme, lemon peel, the yolks of four eggs, a nutmeg grated, and half a pint of cream. Mix these well together, and stir them over a slow fire for eight or ten minutes. Put them upon the steaks, and roll them

up, and skewer them tight. Put them into the frying-pan, and fry them of a nice brown. Take them from the fat, and put them into a stew-pan with a pint of good drawn gravy, a spoonful of red wine, two of catchup, a few pickled mushrooms, and let them stew for a quarter of an hour. Take up the steaks, cut them in two, lay the cut side uppermost, and garnish with lemon.

A Rump of Beef rolled.

Cut the meat from the bone as whole as possible, split the inside from top to bottom, and spread it open. Take the flesh of two fowls and some beef suet, of each an equal quantity, and as much cold boiled ham, a little pepper, an anchovy, a nutmeg grated, some thyme, a good deal of parsley, and a few mushrooms. Chop all these together, and beat them in a mortar, with half a pint bason full of crumbs of bread. Mix all these together with four yolks of eggs. Put it into the meat, cover it up, and roll it round. Stick in it one skewer, and tie it fast together with packthread. Put a layer of bacon and a layer of beef, cut in thin slices, into a pot or large saucepan that will just hold it; put in a piece of carrot, some whole pepper, mace, sweet herbs, and a large onion. Lay the rolled beef on it, and put in just water enough to cover the top of the beef. Cover it close, and let it stew very softly on a slow fire, for eight or ten hours, but not too fast: as soon as you find the meat is tender, which you may know by running a skewer into it, take it up and keep it hot. Boil the gravy till you think it be strong enough, then strain it off, and take some chopped mushrooms, some truffles and morels cut small, two spoonfuls of red or white wine, and a piece of butter rolled in flour. You may also put in the yolks of two eggs; but as they are apt to curdle, they had, perhaps, better be omitted. Boil these together. Set the meat before the fire, baste it with butter, and throw crumbs of bread over it. As soon as the sauce is enough, lay the meat in the dish, and pour the sauce over it.

To stew a Rump of Beef.

HAVING cut the meat clean from the bone, put it into your stewpan, and cover it with an equal quantity of gravy and water. Put in a spoonful of whole pepper, a bundle of sweet herbs, two onions, some salt, and a pint of red wine. Cover it close, and set it over a stove or slow fire for some hours, shaking it and turning it four or five times, and stirring it till dinner be ready. Cut ten or twelve turnips into slices the broad way, then quarter them, and fry them in beef dripping till they be brown. Take care to let your dripping boil before you put them in, and when done drain them well from the fat. Lay the beef in your soup dish, toast a little bread very nice and brown, which cut three-corner ways, and lay them and the turnips into the dish. Skim the fat off clean, strain in the gravy, and serve it up, having first seasoned it with pepper and salt to your taste. If you have the convenience of a stove, you may put the dish over it for four or five minutes, which will give the liquor a fine flavor of the turnips, make the bread taste better, and be a great addition to the whole.

Another Method.

TAKE it up as soon as it is boiled a little more than half enough, and peel off the skin. Take pepper, salt, beaten mace, grated nutmeg, a handful of parsley, a little thyme, winter savory, and sweet marjoram, all chopped fine and mixed. Make great holes in the fat and lean, and stuff these into them. Spread the rest over them, with the yolks of two eggs. To the gravy that runs out, put a pint of claret. Put the meat into a deep pan, pour the liquor in, cover it close, and let it bake two hours. Put it into the dish, strain the liquor through a sieve, and having skimmed off the fat very clean, pour it over the meat, and serve it up.

To force the Inside of a Sirloin of Beef.

HAVING spitted your sirloin, cut out from the inside all the skin and fat together, and take off all the

flesh from the bones. Chop the meat very fine, and put to it a little beaten mace, two or three shalots, an anchovy, half a pint of red wine, a little pepper and salt, and put all on the bones again. Then lay on your fat and skin, skewer it close, and paper it well. When it is sufficiently roasted, take off the fat, and dish up your meat. Make a sauce of a little red wine, a shalot, an anchovy, and two or three slices of horse-radish. Pour this sauce over the meat, and send it to table.

To dress a Fillet of Beef.

CAREFULLY cut out the inside of a sirloin from the bone, grate some nutmeg over it, a few crumbs of bread, a little pepper and salt, lemon-peel and thyme, with some parsley shred small. Roll it up tight, tie it with packthread, and roast it. Put a quart of milk and a quarter of a pound of butter into the dripping-pan, and baste the meat well. As soon as it is enough, take it up, untie it, and leave a skewer in it to keep it together. Put some good gravy into the dish, and some sweet sauce into a cup. Plain butter will do very well to baste it with; but, if you like it better, you may make use of wine and butter.

To dress Beef Collops.

TAKE any tender piece of beef, such as the rump, and cut collops rather larger than Scotch collops. Beat them with a knife, and flour them. Melt a little butter in a stew-pan, and put in your collops. Having fried them quick for about two minutes, put in a pint of gravy, a little butter rolled in flour, and season it with pepper and salt. Cut some pickled cucumbers into thin slices, half a walnut, a few capers, and a little onion shred very fine. Stew them five minutes, then put them into a dish, and serve them up. If you chuse it, you may put into it half a glass of wine.

Beef Gobbets.

TAKE any piece of beef, except the leg, cut it into ces, and put it into a stew-pan. Cover them with

water, and let them stew an hour. Then put in a little mace, cloves, and whole pepper, tied loosely in a muslin rag, with some celery cut small. To these add some salt, turnips and carrots pared and cut in slices, a little parsley, a bunch of sweet herbs, a large crust of bread, and an ounce of barley or rice. Having covered it close, let it stew till it be tender. Then take out the herbs, spices, and bread, and have ready a French roll toasted, and cut into quarters. Put them into your dish, pour in the meat and sauce, and serve it up hot.

To stew Neat's Tongues.

STEW two tongues, for two hours, in water just sufficient to cover them. Take them out and peel them, and then put them in again with a pint of strong gravy, half a pint of white wine, a bundle of sweet herbs, a little pepper and salt, some mace, cloves, and whole pepper, tied in a muslin rag; a spoonful of capers chopped, turnips and carrots sliced, and a piece of butter rolled in flour. Let all stew together very softly over a slow fire for two hours, and then take out the spice and sweet herbs, and send the dish to table. Some omit the turnips and carrots, and boil the tongues by themselves.

To make a Mock Hare.

TAKE a large bullock's heart, wash it, and cut off the deaf ears; then stuff it with some forcemeat in the same manner as a hare. Cover the top of it either with a caul of veal or paper, to keep in the stuffing. Roast it by a hanging spit, and it will take an hour and a half before a good fire. Baste it with red wine, and when it be roasted, take the wine out of the dripping-pan, skim off the fat, and add a glass of wine to it. When it is hot, put in some lumps of red currant-jelly, and pour it into the dish. Send it up to table, with some red currant-jelly cut in slices, and placed on a saucer.

To ragoo a Piece of Beef.

ANY piece of beef, which is cut square, is free from bones, and has fat at the top, will answer this purpose; either the rump or flank will do very well. Cut the meat from the bones, which last will make excellent soup. Put the meat into a large stew-pan with a good piece of butter, and fry it till it be all a little brown; but flour your meat well before you put it into the pan. Then pour into it as much gravy as will cover it. Your gravy must be thus made: take about a pound of coarse beef, a little piece of veal cut small, a bundle of sweet herbs, an onion, some whole black and white pepper, two or three large blades of mace, four or five cloves, a piece of carrot, a little piece of bacon steeped a little while in vinegar, and a crust of bread toasted brown. To this add a quart of white wine, let it boil till it be half wasted. While this is doing, pour a quart of boiling water into the stew-pan, cover it close, and let it be stewing softly. When the gravy is done, strain it, and pour it into the pan in which the beef is. Take an ounce of truffles and morels cut small, some fresh or dried mushrooms cut small, two spoonfuls of catchup, and cover it close. Let all this stew till the sauce be thick and rich; and then have ready some artichoke bottoms cut into four, and a few pickled mushrooms. Give them a boil or two, and when your meat is tender, and your sauce quite rich, lay the meat into a dish, and pour the soup over it. You may add a sweetbread cut in six pieces, a palate stewed tender and cut into little pieces, some coxcombs, and a few forcemeat balls. Though it will be very good without this addition, yet it will be much better with it. Some cooks, merely for the sake of variety, when the beef is ready, and the gravy put to it, add a large bunch of celery cut small and washed clean, two spoonfuls of catchup, and a glass of red wine.

Beef in Epigram.

HAVING roasted a sirloin of beef, take it off the spit, raise the skin carefully off, and cut the lean parts

of the beef out; but observe not to cut near the ends or sides. Cut the meat into pieces about as big as a crown-piece, put half a pint of gravy into a toss-pan, an onion chopped fine, two spoonfuls of catchup, some pepper and salt, six small pickled cucumbers cut in thin slices, and the gravy that comes from the beef, with a little butter rolled in flour, put the meat in, and toss it up for five minutes. Then put it on the sirloin, put the skin over, and serve it up. You may use horse-radish for garnish.

Bouillie Beef.

PUT the thick end of a brisket of beef into a kettle, and cover it quite over with water. Let it boil two hours; then keep stewing it close by the fire for six hours longer, and fill up the kettle as the water wastes. At the same time that you put in your beef, put in also some turnips cut into little balls, carrots, and some celery cut in pieces. About an hour before it be done, take out as much broth as will fill your soup-dish, and boil in it for that hour turnips and carrots cut into balls, or little square pieces, with some celery, and salt and pepper to your palate. Send it to table in two dishes, the beef and the soup separately. You may, if you please, put pieces of fried bread into your soup, and boil in a few knots of greens. If you apprehend your soup will not be rich enough, you may add a pound or two of fried mutton chops to your broth when you take it from the beef, and let it stew for that hour in the broth: but be sure to remember to take out the mutton before you send the dish to table.

Beef Escarlot.

TAKE half a pound of coarse sugar, two ounces of bay salt, one ounce of salt petre, a pound of common salt, and, having mixed them all well together, rub them into a brisket of beef. Then lay it in an earthen

pan, and turn it every day. You may let it lie a fortnight in the pickle. Then boil it, and send it to table either with savoys, cabbage, greens, or peas pudding. It eats much better cold, and sent to the table cut into slices.

Portugal Beef.

Cut off the meat from the bone of a rump of beef, cut it across, flour it, and fry the thin part brown in butter. Stuff the thick end with suet, boiled chesnuts, an anchovy, an onion, and a little pepper. Stew it in a pan of strong broth, and when it is tender, lay both the fried and stewed meat together in your dish. Cut the fried in two, and lay it on each side of the stewed. Strain the gravy it was stewed in, put to it some pickled gerkins chopped, and boiled chesnuts. Thicken it with a piece of butter rolled in flour, a spoonful of browning, and give it two or three boils up. Season it with salt to your taste, and pour it over the beef. You may use lemon for garnish.

Beef Tremblant.

Take a rump of beef, which is the best of the ox you can use for this purpose, and cut the edge of the bone quite close to the meat, that it may lie flat in your dish. If it be a large rump, cut it at the chump end so as to make it square. Hang it up for three or four days at least, without putting any salt to it. Prepare a pickle, and leave it all night in soak. Fillet it two or three times across, and put it into a pot, the fat uppermost. Put to it a little more water than will cover it, take care to skim it well, and season it as you would for a good broth, adding about a pint of white wine. Let it simmer as long as it will hang together. There are many sauces for this dish, as minced carrots, herbs, &c. The carrots must be cut an inch long, boiled in a little water, afterwards stewed in broth proportionate to your meat. When they are done tender, put in a glass of wine, a little minced shalot and

parsley, and the juice of a lemon. Take your beef out, and put it in a cloth, clean it from the fat and liquor, place it hot and whole in your dish, and pour your sauce hot over it.

Beef à la Mode.

TAKE some of the veiny-piece, or small round of beef, which is generally called the mouse-buttock. Cut it five or six inches thick, and slice some pieces of fat bacon into long bits. Take an equal quantity of beaten mace, pepper, and nutmeg, with double the quantity of salt. Mix them together, dip the bacon into some vinegar, (garlic vinegar, if agreeable) and then into the spice. Lard the beef with a larding-pin, very thick and even. Put it into a pot just large enough to hold it, with a gill of vinegar, two large onions, a bunch of sweet herbs, half a pint of wine, and some lemon peel. Cover it down very close, and put a wet cloth round the edge of the pot, to prevent the steam from evaporating. When it is half done, turn it, and cover it up again. Do it over a stove or very slow fire. It will require five hours and a half to do it properly. You may add to it truffles and morels.

Beef à la Royale.

TAKE a rump, sirloin, or brisket of beef, and cut some holes in it, at a little distance from each other. Fill the holes, one with chopped oysters, another with fat bacon, and a third with chopped parsley. Dip each of these, before you stuff your beef, into a seasoning made with salt, pepper, beaten mace, nutmeg, grated lemon peel, sweet marjoram and thyme. Put a piece of butter into a frying-pan, and when it has done hissing, put in the beef. Make it of a fine brown, then put in some broth made of the bones, with a bay-leaf, a pint of red wine, two anchovies, and a quarter of a pint of small beer. Cover it close, and let it stew till it be tender. Then take out the beef, skim off the fat

and strain the gravy. Put in two ox palates stewed tender and cut into pieces, some pickled gerkins, truffles, morels, and a little mushroom powder. Let all these boil together. Thicken the sauce with a bit of butter rolled in flour, put in the beef to warm, pour the sauce over it, and send it up to table.

Beef à la Daube.

Bone a rump of beef, or you may take part of the leg of mutton-piece, or a piece of the buttock. Cut some fat bacon as long as the beef is thick, and about a quarter of an inch square. Take eight cloves, four blades of mace, a little all-spice, and half a nutmeg beat very fine. Chop fine a good handful of parsley, some sweet herbs of all sorts, and put to them some pepper and salt. Roll the bacon in these, and then take a large larding-pin, or a small bladed knife, and force the bacon through the beef. Then put the meat into the stew-pan, and cover it with brown gravy. Chop three blades of garlic very fine, and put in some fresh mushrooms or champignons, two large onions, and a carrot. Stew it gently for six hours, then take out the meat, strain off the gravy, and skim off all the fat. Put your meat and gravy again into the pan, put a gill of white wine into it, and season it with pepper and salt, if wanted. Stew them gently for half an hour, and add some artichoke bottoms, truffles and morels, some oysters, and a spoonful of vinegar. Put the meat into a soup-dish, and the sauce over it. You may, if you choose it, put in turnips and carrots cut in round pieces, some small onions, and thicken the sauce. Then put in the meat, and stew it gently for half an hour with a gill of white wine.

Beef Olives.

Cut steaks from the rump, or inside of the sirloin, half an inch thick, about six inches long, and four or five broad; beat them a little, and rub over them the yolk of an egg. Strew on them crumbs of bread,

chopped parsley, lemon peel shred fine, pepper and salt, chopped suet or marrow, and grated nutmeg. Roll them up tight, skewer them, and fry or brown them in a Dutch oven. Stew them in beef broth or gravy till tender, thicken the gravy with a little flour, and then add a little catchup or lemon juice. If you wish to make it richer, you may add forcemeat balls, hard yolks of eggs, and pickled mushrooms.

A Fricando of Beef.

TAKE one or more pieces of beef, of what size you please, and lard them with coarse pieces of bacon seasoned with spices. Boil it in broth with a little white wine, a bundle of parsley and sweet herbs, a clove of garlic, shalots, four cloves, whole pepper, and some salt. When it is tender, skim the sauce well, strain it, and reduce it to a glaze, with which you may glaze the larded side, and send it up to table on what stewed herbs you please.

Another Method.

CUT some slices of beef five or six inches long, and half an inch thick. Lard them with bacon, dredge them well with flour, and set them before a brisk fire to brown. Put them into a tossing-pan with a quart of gravy, a few morels and truffles, half a lemon, and then stew them half an hour. Add one spoonful of catchup, the same of browning, and a little chyan. Thicken your sauce, and pour it over your fricando. Lay the yolks of hard eggs and forcemeat balls round them.

A Porcupine of the Flat Ribs of Beef.

HAVING boned the flat ribs, beat the meat half an hour with a paste pin, and then rub it over with the yolks of eggs. Strew over it bread crumbs, parsley, leeks, sweet marjoram, lemon-peel shred fine, nutmeg, pepper, and salt. Roll it up very close, and bind it hard. Lard it across with bacon, then a row of cold boiled

tongues, a third row of pickled cucumbers, and a fourth row of lemon-peel. Do it all over in rows, till it be larded all round, when it will look like red, green, white, and yellow dice. Then put it in a deep pot, with a pint of water, lay over it a calf's caul to keep it from scorching, tie it down with strong paper, and send it to the oven. When it comes out, skim off the fat, and strain your gravy into a saucepan. Add to it two spoonfuls of red wine, the same of browning, one of mushroom catsup, half a lemon, and thicken it with a lump of butter rolled in flour. Dish up your meat, and pour the gravy into the dish. You may garnish with forcemeat balls and horse-radish, and then send it to table.

A Rib of Beef glazed with Spinach.

TAKE one of the prime ribs, trim it neatly, and lay it in a marinade for an hour or two. Take a stew-pan that will just fit it, put a slice or two of bacon at the bottom, lay in your beef, and cover it with the same. Season it with an onion or two, some bits of carrot, a little sweet basil, thyme, and parsley, a little pepper, salt, and a blade or two of mace. Let it stew gently till it be very tender, then take it out upon a plate, strain your braze, and clean it well from the fat. Put it into a clean stew-pan, and boil it with a ladle of gravy very fast, and you will find it come to a sort of gluey consistence. Then put your beef in, keep it hot till dinner time, and then send it up to table with spinach. You may serve it up with savoys or red cabbage, stripped fine and stewed, after being blanched, only adding a piece of bacon, with a few cloves stuck in the stewing, but not to send to table. A fillet of the sirloin is done nearly in the same manner, marinated and roasted, with bacon over it, and the same sort of sauces.

To fricassee Tripe.

GET some nice white tripe, cut it into slips, put it into some boiled gravy with a little cream, and a bit of

ter mixed with flour. Stir it till the butter be melt- and add a little white wine, lemon-peel grated, pped parsley, pepper, salt, and pickled mushrooms, lemon-juice. Shake all together, and give it a tle stew.

To fricassee Ox Palates.

VING well cleaned your palates, put them into a r-pot, cover them with water, and set them in the n for three or four hours. When they come from oven, strip off the skins, and cut them in square :es. Season them with mace, nutmeg, chyan, and . Mix a spoonful of flour with the yolks of two s, dip in your palates, fry them of a light brown, and n put them in a sieve to drain. Have ready half a t of veal gravy, with a little caper liquor, a spoon- of browning, and a few mushrooms. Thicken it l with flour and butter, pour it hot on your dish, lay in your palates. Garnish with barberries and d parsley.

To collar Beef.

KE a piece of a thin flank of beef, and cut off the n. Salt it with two ounces of salt-petre, the like ntity of sal-prunella, and also of bay-salt, half a ind of coarse sugar, and two pounds of common . Beat the hard salts very fine, and mix all to- her. Turn it every day, and rub it well with the ne for eight days; then take it out, wash it, and ke it dry. Take a quarter of an ounce of cloves, like quantity of mace, twelve corns of allspice, a nutmeg beaten very fine, with a spoonful of ten pepper, a large quantity of chopped parsley, some sweet herbs shred fine. Sprinkle this mix- e on the beef, and roll it up very tight; then put oarse cloth round it, and tie it very tight with beg- 's tape. Boil it in a copper of water, and, if it is rge collar, it will take six hours boiling, but a all one will be done in five. When it is done, take ut, and put it into a press; but, if you have not

that convenience, put it between two boards, with a weight on the uppermost, and let it remain in that state till it is thoroughly cold. Then take it out of the cloth, cut it into thin slices, lay them on a dish, and send them up to table. Raw parsley may be used as a garnish.

To pot Beef.

TAKE twelve pounds of beef, and rub into it a pound of brown sugar, and an ounce of salt-petre. After it has lain twenty-four hours, wash it clean, and dry it well with a cloth. Having seasoned it to your taste with pepper, salt, and mace, cut it into five or six pieces. Then put it into an earthen pot, with a pound of butter in lumps upon it; set it in a hot oven, and let it stand three hours. Then take it out, cut off the hard outsides, and beat it in a mortar. Add to it a little more pepper, salt, and mace. Then oil a pound of butter in the gravy and fat that came from your beef, and put it in as you find necessary; but beat the meat very fine. Then put it into your pots, press it close down, pour clarified butter over it, and keep it in a dry place.

If you wish to pot your beef so as to imitate venison, proceed in the following manner. Take a buttock of beef, and cut the lean of it into pieces of about a pound weight each. To eight pounds of beef take four ounces of saltpetre, the same quantity of bay-salt, half a pound of white salt, and an ounce of sal-prunella. Beat all the salts very fine, mix them well together, and rub them into the beef. Turn it twice a day for four days successively. After that put it into a pan, and cover it with pump water, and a little of its own brine. Send it to the oven, and bake it till it is tender; then drain it from the gravy, and take out all the skin and sinews. Pound the meat well in a mortar, lay it in a broad dish, and mix on it an ounce of cloves and mace, three quarters of an ounce of pepper, and a nutmeg, all beaten very fine. Mix the whole well with the meat, and add a little clarified fresh butter to moisten it. Then press it down into pots very hard,

et them at the mouth of an oven just to settle, and hen cover them two inches thick with clarified butter. When quite cold, cover the pots over with white pa-ɐer tied close, and set them in a dry place. It will :eep good a great while, if made agreeable to these lirections.

CHAP. III.

VARIOUS METHODS OF DRESSING VEAL.

Pieces in a Calf.

THE Head, and Inwards are the pluck, which contains the heart, liver, lights, nut and melt, and vhat they call the skirts, (which eat finely broiled) the hroat sweetbread, and the wind-pipe sweetbread, vhich is the finest.

The Fore Quarter is the shoulder, neck, and breast.

The Hind Quarter is the leg, the knuckle, fillet, and ɔin.

A Fillet of Veal with Collops.

:UT what collops you want; then take a small fillet f veal, and fill the udder full with force-meat. Roll t round, tie it with packthread across and roast it. ay your collops in the dish, and your udder in the iiddle. Garnish your dishes with lemon.

Breast of Veal in Hodge Podge.

:UT the brisket off a breast of veal into little pieces, nd every bone asunder. Then flour it, and put half a ɔound of good butter into a stew-pan. As soon as it ; hot, put in the veal, and fry it all over of a fine brown. Have ready a tea-kettle of boiling water, and pour it into he stew-pan. Fill it up, stir it round, and throw in a ɨint of green peas, a fine whole lettuce clean washed, wo or three blades of mace, a little whole pepper tied n a muslin rag, a small bundle of sweet herbs, a mall onion stuck with a few cloves, and a little salt. :over it close, and let it stew an hour, or till it is

boiled to your taste, if you wish to make soup of it; but if you only intend to have a sauce to eat with the veal, you must stew it till it comes to the quantity you want, and then season it with salt to your palate. Take out the spice, onion, and sweet herbs, and pour it into your dish, which will be a very fine one. If you have no peas, pare three or four cucumbers, scoop out the pulp, and put it into little pieces. Take four or five heads of celery, wash them clean, and cut the white part small; but, for want of lettuces, you may take the little hearts of savoys, or the little young sprouts that grow on the old cabbage stalks, about the size of the top of your thumb. If you wish to make a very fine dish of it, fill the inside of your lettuce with force-meat, tie the top with a thread, and stew it till there is but just enough for sauce. Set the lettuce in the middle, the veal round it and pour the sauce all over it. This dish will serve a number of people, and it is the cheapest and best way of dressing a breast of veal.

To stew a Breast of Veal in its own Sauce.

PUT a breast of veal into a stew-pan of its own length, with a little broth, a glass of white wine, a bundle of sweet herbs, a few mushrooms, a little coriander tied in a bag, sliced roots, onions, pepper, and salt. Stew it slowly till very tender. When it is done enough, strain and skim the sauce, pour it over the meat, and send it up to table.

To stew a Knuckle of Veal.

LAY at the bottom of your saucepan four wooden skewers, and wash and clean the knuckle well. Lay it in the pot with two or three blades of mace, a little whole pepper, a little thyme, a small onion, a crust of bread, and two quarts of water. Cover it down close, make it boil, and then let it only simmer for two hours. As soon as it is enough, take it up, lay it in a dish, and strain the broth over it.

Veal Olives à la Mode.

TAKE two pounds of veal, some marrow, two anchovies, the yolks of two hard eggs, a few mushrooms, some oysters, a little thyme, marjoram, parsley, spinach, lemon-peel, salt, pepper, nutmeg, and mace, finely beaten. Take your veal caul, put a layer of bacon, and a layer of the ingredients: roll them in the veal caul, and either roast or bake it. An hour will do either. When it is enough, cut it into slices, lay it in your dish, and pour good gravy over it. You may use lemon for a garnish.

Neck of Veal and sharp Sauce.

MAKE a marinade with butter and a little flour, sliced onions, roots, a little coriander seed, one clove of garlic, three spice cloves, thyme, basil, pepper, and salt. Warm it, and put it in a larded neck of veal. Let it lie in a marinade about two hours, then wrap it in buttered paper, roast it, and serve it up with a sharp sauce.

Neck of Veal à la Royale.

CUT off the scrag end of a neck of veal, and part of the chine bone, so that it may lie flat in the dish. Chop very fine a little parsley and thyme, a few shalots and mushrooms, and season with pepper and salt. Cut middle-sized lards of bacon, and roll them in the herbs and seasoning. Lard the lean part of the neck, put it in a stew-pan with some bacon, or the shank of a ham, the chine bone and scrag cut in pieces, with a little beaten mace, a head of celery, onions, and three or four carrots. Pour in as much water as will cover it, shut the pan close, and stew it slowly two or three hours, till it be tender. Then strain half a pint of the liquor through a sieve, set it over a stove, let it boil, and keep stirring it till it becomes thick, and is of a good brown. Then take the veal out of the stew-pan, wipe it clean, and put the larded side down upon the glaze.

Set it five or six minutes over a gentle fire to take the glaze, and then lay it in the dish with the glazed side upwards. Put into the same stew-pan as much flour as will lie on a sixpence, stir it well, and add some of the braze powder, if any be left. Let it boil till it is of a proper thickness, and pour it into the dish. Squeeze in a little lemon-juice, and serve it up.

Neck of Veal à la Braise.

LARD the best end of a neck of veal with bacon rolled in parsley chopped, pepper, salt, and nutmeg. Put it into a stew-pan, and cover it with water. Put in the scrag end, with a little lean bacon, or a bit of ham, an onion, two carrots, some shalots, a head or two of celery, and a little Madeira. Let these stew gently for two hours, or till tender. Strain the liquor, mix a little butter with some flour, and stir it in a stew-pan till it be brown. Lay in the veal, the upper side to the bottom of the pan, and let it do a few minutes till it is coloured. Lay it in the dish, stir in some more liquor, boil it up, and squeeze in orange or lemon juice.

Neck of Veal stewed with Celery.

PUT the best end of a neck of veal into a stew-pan with some beef broth, or boiling water, some salt, whole pepper, and cloves, tied in a bit of muslin; with an onion, and a piece of lemon peel. Stew this till tender; then take out the spice and peel, put in a little cream and flour mixed, with some celery ready boiled and cut in lengths. Boil it up, dish it, and send it to table.

Neck of Veal ragooed.

CUT a neck of veal into steaks, and flatten them with a rolling pin, season them with salt, pepper, cloves, and mace. Lard them with bacon, lemon-peel, and thyme, and dip them in yolks of eggs. Make a strong sheet of cap-paper up at the four corners, in the form of a dripping-pan. Pin up the corners, butter the pa-

per and the gridiron, and set it over a charcoal fire. Put in your meat, let it do leisurely, keep it basting and turning to keep in the gravy, and have ready a pint of strong gravy against it is enough. Season it high, put in mushrooms and pickles, and forcemeat balls dipped in the yolks of eggs, oysters stewed and fried to lay round and at the top of your dish, and then send it to table. If it be for a brown ragoo, put in red wine; if for a white one, put in white wine, with the yolks of eggs beat up with two or three spoonfuls of cream.

Breast of Veal ragooed.

ROAST half the best end of a neck of veal, flour it, and stew it gently with three pints of good gravy, an onion, a few cloves, whole pepper, and a bit of lemon-peel. Turn it while it is stewing, and when it is very tender, strain the sauce. If it be not thick enough, mix a little more flour smooth, and add catchup, chyan, truffles, morels, and pickled mushrooms. Boil it up, and put in hard yolks of eggs.

The Gristles of a Breast of Veal with a white Sauce.

THE half of a breast of veal will do for this small dish. Take off all the upper part of it, and cut the gristles in small bits, blanch them, and put into a stew-pan a ladle of broth. Having stewed it very tender, put to it a bit of butter mixed with flour, a bunch of parsley and onions, a blade of mace, pepper, and salt. For your sauce, you may procure either peas or asparagus. Add the juice of a lemon, and send it up to table.

Fillet of Veal stewed.

STUFF it, and half bake it with a little water in the dish. Then stew it with the liquor and some good gravy, and a little Madeira. When it is enough, thicken it with flour, and add catchup, chyan, a little salt, and juice of orange or lemon. Then boil it, dish it up, and send it to table.

Leg of Veal marinated.

MARINATE a nice leg of white veal, and roast it with four slices of bacon over it, cover it with paper. Take four or five heads of endive, cut into bits about an inch in length; blanch it a little, and stew it in a little gravy mixed with a ladle full of cullis. Put in a minced shalot and some parsley, squeeze in the juice of a lemon, and send it to table with the sauce under it. For the sake of a change, you may make use of capers, olives, or any other sort of pickles.

Leg of Veal in Disguise.

TAKE a leg of veal, and lard it with slips of bacon, and a little lemon-peel cut very thin. Make a stuffing as for a fillet of veal, only mix with it half a pint of oysters chopped small. Put it into a vessel, cover it with water, and let it stew very gently till quite tender. Then take it up, and skim off the fat. Squeeze it into some juice of lemon, put to it some mushroom catchup, the crumb of a roll grated fine, half a pint of oysters, with a pint of cream, and a piece of butter rolled in flour. Put the sauce on the fire to thicken, and having put the veal in the dish, pour the sauce over it. You may make use of oysters dipped in butter and fried, and thin slices of toasted bacon, for a garnish.

Leg of Veal daubed.

LARD and braze it with all sorts of roots and spices, and reduce the sauce to a jelly. You may serve it up either hot or cold.

To dress Veal à la Bourgeoise.

LARD pretty thick slices of veal with bacon, and season them with pepper, salt, beaten mace, cloves, nutmeg, and chopped parsley. Then cover the bottom of the stew-pan with slices of fat bacon, lay the veal upon them, cover it, and set it over a very slow fire for eight or ten minutes, just to be no more than hot.

Then brisk up your fire, and brown your veal on both sides. Pour in a quart of good broth or gravy, cover it close, and let it stew gently till it be enough. Take out the slices of bacon, skim off all the fat clean, and beat up the yolks of three eggs with some of the gravy. Mix all together, and keep it stirring one way till it be smooth and thick. Then take it up, lay the meat in your dish, pour the sauce over it, garnish with lemon, and send it up to table.

Loin of Veal in Epigram.

ROAST a fine loin of veal, take it up, and carefully take off the skin from the back part of it without breaking. Cut out all the lean meat; but be sure to leave the ends whole, in order to hold the following mince-meats: Mince all the meat very fine with the kidney part, moisten it with a little veal gravy, and the gravy that comes from the loin. Put in a little pepper and salt, some lemon-peel shred fine, the yolks of three eggs, a spoonful of catchup, and thicken it with a little butter rolled in flour. Give it a shake or two over the fire, put it into the loin, and then pull the skin over. If the skin should not quite cover it, give it a brown with a hot iron, or put it into an oven for a quarter of an hour. Garnish with barberries and lemon, and send it up to table.

To roast Sweetbreads with Asparagus.

A COUPLE of good sweetbreads will be sufficient for this small dish. Blanch them and lay them in a marinade. Spit them tight upon a lark-spit, and tie them to each other, with a slice of bacon upon each, and covered with paper. When the sweetbreads are nearly done, take off the paper, and pour a drop of butter upon them, with a few crumbs of bread, and roast them of a nice colour. Take two bunches of asparagus, and boil them, but not quite so much as when boiled to eat with butter. Dish up your sweetbreads with your grass between them. Take a little cullis

and gravy, with a bit of shalot and minced parsley, and boil it a few minutes. Squeeze in the juice of a lemon or orange, and send it up to table. Sweetbreads are very useful in many dishes, as in pies, ragoos, fricassees, &c. And to use alone, either fried, roasted, broiled, or otherwise. They must be soaked in warm water, an hour or two, then scalded about an hour or two in warm water, which is commonly called *setting* or *blanching*. This will make them keep longer, and prepare them for any use you may have occasion to apply them to.

Sweetbreads à la Daube.

PUT three of the finest and largest sweetbreads you can get into a saucepan of boiling water for five minutes. Then take them out, and when they are cold, lard them in a row down the middle, with little pieces of bacon, and then a row on each side with lemon-peel, cut the size of wheat-straw. Then a row on each side of pickled cucumbers, cut very fine. Put them in a tossing-pan with good veal gravy, a little juice of lemon, and a spoonful of browning. Stew them gently a quarter of an hour, and a little before they are ready thicken them with flour and butter. Dish them up, pour the gravy over them, and lay round them bunches of boiled celery, or oyster patties. Garnish with stewed spinach, green-coloured parsley, and stick a bunch of barberries in the middle of each sweetbread. This is a pretty corner dish for either dinner or supper.

Sweetbreads à la Dauphine.

LARD the finest sweetbreads you can get, and open them in such a manner that you can stuff in forcemeat. Three will make a fine dish. Make your forcemeat with a large fowl or young cock; skin it, and pluck off all the flesh. Take half a pound of fat and lean bacon; cut them very fine, and beat them in a mortar. Season it with an anchovy, some nutmeg, a little lemon-peel, a very little thyme, and some parsley. Mix them up with the yolks of two eggs, and fill your sweet-

, and fasten them with fine wooden skewers.
yers of bacon at the bottom of a stew-pan, and
them with pepper, salt, mace, cloves, sweet
and a large onion sliced. Upon that lay thin
of veal, and then lay on your sweetbreads. Cover
e, let it stand eight or ten minutes over a slow
d then pour in a quart of boiling water or broth.
it close, and let it stew two hours very softly.
take out the sweetbreads, keep them hot, strain
avy, skim off all the fat, boil it till it wastes
ut half a pint, put in the sweetbreads, and give
two or three minutes stew in the gravy. Then
em in the dish, pour the gravy over them, gar-
rith lemon, and send them up to table.

Sweetbreads ragooed.

them over with the yolk of an egg, strew them
with bread crumbs, and parsley, thyme, and
marjoram, all shred small, and some pepper
lt. Make a roll of forcemeat like a sweetbread,
in a veal caul, and roast them in a Dutch oven.
some brown gravy, and put to it a little lemon
, some mushroom catchup, and the end of a le-
Boil the gravy, and when the sweetbreads are
h, lay them in the dish, with the forcemeat in
iddle. Take out the end of the lemon, pour the
into the dish, and send it up to table.

Sweetbreads as Hedge-Hogs.

NG scalded your sweetbreads, lard them with
nd truffles, cut in small pieces. Fry them a
time in butter, and let the pieces stick out a little
ke the appearance of bristles. Simmer them in
me butter, with broth and a little white wine,
ery little salt and pepper. When they are done,
and strain the sauce, add a little cullis, and serve
up. You may use any other sauce that you like
. Sweetbreads being of a very insipid taste of
elves, make it a general rule to serve a sharp re-

lishing sauce with them, such as cullis sauce, fricassee, or sweet herbs.

Sweetbreads forced.

TAKE three sweetbreads, put them into boiling water for five minutes. Beat the yolk of an egg a little, and rub it over them with a feather. Strew on bread crumbs, lemon-peel, and parsley shred very fine, nutmeg, salt, and pepper to your palate. Set them before the fire to brown, and add to them a little veal gravy. Put in a little mushroom powder, caper liquor, or juice of lemon, and browning. Thicken it with flour and butter, boil it a little, and pour it into your dish. Lay in sweetbreads, lay over them lemon-peels in rings, cut like straws, garnish with pickles, and send them up to table.

Shoulder of Veal à la Piedmontoise.

HAVING cut the skin off a shoulder of veal so that it may hang at one end, lard the meat with bacon and ham, and season it with pepper, salt, mace, sweet herbs, parsley, and lemon-peel. Cover it again with the skin, stew it with gravy, and when it is just tender enough take it up. Then take some sorrel, some lettuce chopped small, and stew them in butter, with parsley, onions, and mushrooms. When the herbs are tender, put to them some of the liquor, some sweetbread, and some bits of ham. Let all stew together a little while; then lift up the skin, lay the stewed herbs over and under, cover it again with the skin, wet it with melted butter, strew it over with crumbs of bread, and send it to the oven to brown. Serve it up hot, with some good gravy in the dish.

To mince Veal.

CUT your veal as fine as possible, but do not chop it. Grate a little nutmeg over it, shred a little lemon-peel very fine, dredge a little flour over it, and throw a very little salt on it. To a large plate of veal, take four or five spoonfuls of water, let it boil, and then put in the veal, with a piece of butter as big as an egg. Stir it

[redacted]

together, and it will be done enough as soon as it
thoroughly hot. Have ready a very thin piece of
d toasted brown, and cut into three-corner sippets:
it round the plate, and pour in the veal. Just
re you put it in, squeeze in half a lemon, or put
alf a spoonful of vinegar.

A Pillaw of Veal.

F roast either a neck or breast of veal; then cut
to six pieces, and season it with pepper, salt, and
neg. Put to a pound of rice a quart of broth, some
e, and a little salt. Do it over a stove or very slow
till it is thick; but butter the bottom of the pan or
you do it in. Beat up the yolks of six eggs, and
them into it. Then take a little round deep dish,
er it, lay some of the rice at the bottom, then lay
veal on a round heap, and cover it all over with
Wash it over with the yolks of eggs, and bake
hour and a half. Then open the top, and pour in
nt of rich good gravy. Send it to table, garnished
a Seville orange quartered.

Veal Blanquets.

ING roasted a piece of a fillet of veal, cut off the
and nervous parts, and cut it into little thin bits.
some butter into a stew-pan over the fire, with
e chopped onions, and fry them a little. Then
a dust of flour, stir it together, and put in some
l broth or gravy, and a bundle of sweet herbs.
on it with spice, make it of a good taste, and then
in your veal, the yolks of two eggs beat up with
n and grated nutmeg, some chopped parsley, a
ot, some lemon-peel grated, and a little juice of
on. Keep it stirring one way, and when it is
igh, dish it up, and send it to table.

Bombarded Veal.

r five lean pieces off a fillet of veal, as thick as
hand. Round them up a little, and lard them

very thick on the round side with little narrow thi pieces of bacon, and lard five sheeps tongues, bein first boiled and blanched; lard them here and ther with very little bits of lemon-peel, and make a well seasoned forcemeat of veal, bacon, ham, beef suet, an an anchovy beaten well. Make another tender force meat of veal, beef suet, mushrooms, spinach, parsley thyme, sweet majoram, winter savory, and gree onions. Season with pepper, salt, and mace. Bea it well, make a round ball of the other forcemeat, an stuff it in the middle of this; then roll it up in a vea caul, and bake it. What is left, tie up like a Bologn sausage, and boil it; but first rub the caul with th yolk of an egg. Put the larded veal into a stew-pa with some good gravy, and stew it gently till it b enough. Skim off the fat, put in some truffles an morels, and some mushrooms. Your forcemeat bein baked enough, lay it in the middle, the veal round i and the tongues fried, and laid between. Cut th boiled into slices, fry them, and strew them all ove Put on them the sauce, garnish with lemon, and sen them up to table. You may add sweetbreads, cock combs, and artichoke-bottoms, if you think proper.

A Harrico of Veal.

HALF roast a neck or breast of veal; if the neck, cu the bones short. Put it into a stew-pan, just covere with brown gravy, and when it is nearly done, hav ready a pint of boiled peas, six cucumbers pared, an two cabbage lettuces quartered, stewed in brow gravy, with a few forcemeat balls ready fried. Pu them to the veal, and let them just simmer. Whe the veal is put into the dish, pour the sauce and th peas over it, and lay the lettuce and balls round it.

Veal Rolls.

CUT ten or twelve little thin slices of veal; put on ther some forcemeat, according to your fancy, roll them up and tie them just across the middle with coarse threac

'ut them on a bird-spit, rub them over with the yolks f eggs, flour them, and baste them with butter. Half n hour will do them. Lay them in a dish, and have ea dy some good gravy, with a few truffles and morels. Garnish with lemon, and send them up to table.

To fry cold Veal.

Cut your veal into pieces of about the thickness of half a crown, and of what length you think proper. Dip them in the yolk of an egg, and then in crumbs of bread, with a few sweet herbs and shred lemon-peel: grate a little nutmeg over them, and fry them in fresh butter. The butter must be made just hot enough to fry them. In the mean time, make a little gravy of the bone of the veal; and when the meat is fried, take it out with a fork, and lay it in a dish before the fire. Then shake a little flour into the pan, and stir it round. Then put in a little gravy, squeeze in some lemon, and pour it over the veal. Garnish with lemon, and serve it up.

A Florentine of Veal.

Mince two kidnies of veal, fat and all, very fine. Chop a few herbs and put to it, and add a few currants. Season it with cloves, mace, nutmeg, and a little salt; four or five yolks of eggs chopped fine, and some crumbs of bread: a pippin or two chopped, some candied lemon-peel cut small, a little sack, and orange-flower water. Lay a sheet of puff paste at the bottom of your dish, and put in the ingredients, and cover it with another sheet of puff paste. Bake it in a slack oven, and serve it up hot, with sugar scraped on the top of it.

To boil a Scrag of Veal.

Put a scrag of veal into a saucepan, and to each pound of veal put a quart of water. Skim it very clean, then put in a large piece of upper crust of bread, a blade of mace to each pound of meat, and a little parsley tied with thread. Cover it close, and let it boil very

softly two hours, when both broth and meat will be fit to eat. This is a very good dish for a sick person.

To make Marble Veal.

BOIL a neat's tongue till it be tender; then peel it, cut it in slices, and beat it in a mortar with a pound of butter, and a little beaten mace and pepper, till it be like a paste. Have ready some veal stewed and beaten in the same manner. Put some veal in a potting-pot, then some tongue in lumps over the veal, then some veal over that, tongue over that, and then veal again. Press it down hard, pour some clarified butter over it, and keep it in a cold dry place. When you use it, cut it in slices, garnish with parsley, and send it to table.

Calf's Head Surprise.

WITH a sharp knife raise off the skin of a calf's head, with as much meat as you can possibly get from the bones, so that it may appear like a whole head when stuffed. Make the following forcemeat. Take half a pound of veal, a pound of beef suet, the crumbs of a twopenny loaf, and half a pound of fat bacon. Beat them well in a mortar, with some sweet herbs and parsley shred fine, some cloves, mace, and nutmeg beat fine; enough salt and chyan pepper to season it, the yolks of four eggs beat up, and mixed all together. Stuff the head with this forcemeat, and skewer it tight at each end. Put it into a deep pot or pan, and put to it two quarts of water, half a pint of white wine, a blade or two of mace, a bundle of sweet herbs, an anchovy, two spoonfuls of walnut and mushroom catchup, the same quantity of lemon pickle, and a little salt and pepper. Lay a coarse paste over it to keep in the steam, and put it for two hours and a half into a sharp oven. When you take it out, lay the head in a soup dish, skim off the fat from the gravy, and strain it through a sieve into a stew-pan. Thicken it in butter rolled in flour, and when it has boiled a few minutes, put in the yolks of four eggs well beaten, and mixed with half a pint of cream. Have ready boiled

some forcemeat balls, and half an ounce of truffles and morels; but do not put them into the gravy. Pour the gravy over the head, garnish with forcemeat balls, truffles, morels, and mushrooms, and send it up to table.

The best Way to dress a Calf's Head.

SCALD off all the hair of a calf's head, and clean it well. Cut it into two, take out the brains, and boil the head very white and tender. Take one part quite off the bone, and cut it into nice pieces with the tongue; dredge it with a little flour, and let it stew on a slow fire for half an hour, in rich white gravy, made of veal, mutton, and a piece of bacon, seasoned with pepper, salt, onion, and a very little mace. It must be strained off before the hash is put in, and then thicken it with a little butter rolled in flour. The other part of the head must be taken off in one whole piece. Stuff it with nice forcemeat, roll it like a collar and then stew it tender in gravy. Put it into the middle of a dish, and the hash all round it. Garnish it with forcemeat balls, and the brains made into little cakes dipped in butter and fried. You may add wine, morels, truffles, or what else you please, if you choose to increase its richness.

To hash a Calf's Head.

HAVING cleaned the head exceedingly well, boil it a quarter of an hour, and when it is cold cut the meat into thin broad slices. Put it into a tossing-pan with two quarts of gravy. When it has stewed three quarters of an hour, add to it an anchovy, a little beaten mace, cayan to your taste, two spoonfuls of lemon pickle, two meat spoonfuls of walnut catchup, half an ounce of truffles and morels, a slice or two of lemon, a bundle of sweet herbs, and a glass of white wine. Mix a quarter of a pound of butter with flour, and put it in a few minutes before the head is enough. Put the brains into hot water, and beat them fine in a bason. Add to them two eggs, one spoonful of

flour, a bit of lemon-peel shred fine, a little parsley chopped small, thyme, and sage. Beat them well together, and stew in a little pepper and salt. Then drop them in little cakes into a pan full of boiling hog's-lard, and fry them of a light brown. Lay these on a sieve to drain, take your hash out of the pan with a fish slice, lay it on your dish, and strain the gravy over it. Lay upon it a few mushrooms, forcemeat balls, the yolks of four eggs boiled hard, and the brain cakes. Garnish with lemon and pickles, and send it up to table.

To grill a Calf's Head.

HAVING washed a calf's head clean, and boiled it almost enough, take it up and hash one half. Rub the other half over with the yolk of an egg, and a little pepper and salt; strew over it bread crumbs, parsley chopped small, and a little grated lemon peel. Set it before the fire, and keep basting it all the time to make the froth rise. When it is of a fine light brown, dish up your hash, and lay the grilled side upon it. Blanch your tongue, slit it down the middle, and lay it on a soup plate. Skin the brains, boil them with a little sage and parsley, chop them fine, and mix them with some melted butter, and a spoonful of cream. Make them hot, and pour them over the tongue. Serve them up as sauce for the head.

To roast a Calf's Head.

FIRST wash the head perfectly clean, then take out the bones, and dry the head well with a cloth. Make a seasoning of pepper, salt, beaten mace, nutmeg, cloves, some fat bacon cut very small, and some grated bread. Strew this over it, roll it up, skewer it with a small skewer, and tie it with tape. Roast it, and baste it with butter. Make a rich veal gravy thickened with butter and rolled in flour. Some like mushrooms and the fat part of oysters; but you may either use or omit these as you please.

Calf's Head boiled.

HAVING washed the head very clean, parboil one alf of it. Beat up the yolk of an egg, and rub it over e head with a feather. Then strew over it a seaoning of pepper, salt, thyme, parsley chopped small, ired lemon-peel, grated bread, and a little nutmeg. ick bits of butter over it, and send it to the oven. oil the other half white in a cloth, and put them both to a dish. Boil the brains in a piece of cloth, with a ttle parsley and a leaf or two of sage. When they e boiled, chop them small, and warm them up in a ucepan, with a piece of butter, and a little pepper d salt. Lay the tongue, boiled and peeled, in the iddle of a small dish, and the brains round it. Have another dish bacon or pickled pork, and in nother greens and carrots.

Veal Palates.

BOIL two palates about half an hour; then take off the kins, and cut them into pieces, as you do ox palates. ut them into a stew-pan with a glass of white wine, little minced green onion, parsley, pepper, and salt. oss it often till the wine is gone, pour in a ladle of our cullis mixed with gravy, and stew them softly till ery tender. Put in a small glass more of wine, add he juice of a lemon or orange, and send it up.

Scotch Collops white.

CUT your collops off the thick part of a leg of veal, of the size and thickness of a crown-piece. Put a lump of butter into a tossing-pan, and set it over a slow fire, for a brisk fire will discolour your collops. Before the an is hot, lay in the collops, and keep turning them ver till you see the butter is turned to a thick white avy. Put your collops and gravy into a pot, and set em upon the hearth to keep warm. Put cold butter ain into your pan every time you fill it, and fry them above, and so continue till you have finished. When you have fried them, pour your gravy from them nto your pan, with a tea-spoonful of lemon pickle,

mushroom-catchup, caper-liquor, beaten mace, chyan pepper, and salt. Thicken with flour and butter, and when it has well boiled, put in the yolks of two eggs well beaten, and mixed with a tea-spoonful of rich cream. Keep shaking your pan over the fire till your gravy looks of a fine thickness, and then put in your collops, and shake them. When they are quite hot, put them on your dish with forcemeat balls, and strew over them pickled mushrooms. Garnish with barberries and pickled kidney-beans, and send them up to table.

Scotch Collops brown.

For brown collops cut them in the same manner as you did for white collops; but brown your butter before you lay in your collops. Fry them over a brisk fire, shake and turn them, and keep them on a fine froth. When they are of a light brown, put them into the pot, and fry them as the white ones. When you have fried them all brown, pour all the gravy from them into a clean tossing-pan, with half a pint of gravy made of the bones and bits you cut the collops off, two spoonfuls of lemon pickle, a large one of catchup, the same of browning, half an ounce of morels, half a lemon, a little anchovy, chyan, and salt to your taste. Thicken it with flour and butter, and let it boil five or six minutes. Then put in your collops, and shake them over the fire; but take care that they do not boil, as that will make them hard. When they have simmered a little, take them out with an egg spoon, lay them on your dish, strain your gravy, and pour it hot on them. Lay over them forcemeat balls, and little slices of bacon curled round a skewer and boiled. Serve them up with a few mushrooms over them, and garnished with lemon and barberries.

Scotch Collops the French Way.

Cut collops pretty thick, and five or six inches long, from a leg of veal. Rub them over with the yolk of an egg, put pepper and salt, and grate a little nutmeg

n them, and a little shred parsley. Lay them on an arthen dish, and set them before the fire. Baste ıem with butter, and let them be of a fine brown. hen turn them on the other side, rub them as above, nd brown them the same way. When they are thoıughly enough, make a good brown gravy with truffles nd morels, dish up your collops, lay truffles and moels, and the yolks of hard eggs boiled, over them. arnish with lemon and crisp parsley, and send them p to table.

Veal Cutlets.

Your cutlets must be about the thickness of a half rown; but the length of them is of no consequence.)ip them in the yolk of an egg, and strew over them rumbs of bread, a few sweet herbs, some lemon peel, nd a little grated nutmeg. Fry them in fresh butter. n the mean time make a little gravy, and when the neat is done, take it out, and lay it in a dish before he fire. Then shake a little flour into the pan, and tir it round. Put in a little gravy, squeeze in a little emon, and pour it over the veal. Garnish with lemon, and send it up to table.

A Calf's Heart roasted.

Fill the heart with the following forcemeat. Take he crumb of half a penny loaf, a quarter of a pound of eef suet chopped small, a little parsley, sweet marjoram, and lemon peel, mixed up with a little pepper, alt, nutmeg, and the yolk of an egg. Having filled he heart with this forcemeat, lay a veal caul on the tuffing, or a sheet of writing paper, to keep it in its lace. Put it into a Dutch oven, and keep turning t till it be thoroughly roasted. When you dish it up, ay slices of lemon round it, and pour good melted butter over it.

A Calf's Head Pie.

Let the head be first very well cleaned, and then boil t till it be tender. Take off the meat as whole as you

can, take out the eyes, and slice the tongue. Make a good puff-paste crust, cover your dish with it, lay on your meat, throw over it the tongue and lay the eyes cut in two at each corner, season it with a very little pepper and salt, pour in half a pint of the liquor it was boiled in, lay on a thin top-crust, and bake it an hour in a quick oven. In the mean time, boil the bones of the head in two quarts of liquor, with two or three blades of mace; half a quarter of an ounce of whole pepper, a large onion, and a bundle of sweet herbs. Let it boil till reduced to about a pint; then strain it off, and add two spoonfuls of catchup, three of red wine, a piece of butter as big as a walnut rolled in flour, half an ounce of truffles and morels. Season it with salt to your palate. Boil it, and have half the brains boiled with some sage; beat them and twelve leaves of sage chopped fine. Then stir all together, and give it a boil. Take the other part of the brains, and beat them with some of the sage chopped fine, a little lemon-peel minced fine, and half a small nutmeg grated. Beat it up with an egg, and fry it in little cakes of a fine light brown. Boil six eggs hard, of which take only the yolks; and when your pie comes out of the oven, take off the lid, lay the eggs and cakes over it, and pour the sauce all over. Send it hot to table without the lid.

Veal Hams.

CUT a leg of veal like a ham; then take a pint of bay-salt, two ounces of salt-petre, and a pound of common salt. Mix them well together with an ounce of juniper berries beaten. Rub the ham well, and lay it in a hollow tray, with the skin side downwards. Baste it every day for a fortnight with the pickle, and then hang it in wood smoke for a fortnight. You may boil it, or parboil and roast it. In this pickle you may put a piece of pork, or two or three tongues.

To collar a Breast of Veal.

BONE the finest breast of veal you can procure, and rub it over with the yolks of two eggs; strew over it some

s of bread, a little grated lemon-peel, a little
r and salt, and a handful of chopped parsley.
up hard, and bind it tight with packthread.
it in a cloth, boil it an hour and a half, and then
up, and set it to cool. As soon as it has cool-
tle, take off the cloth, and cut off the packthread
ly, lest you open the veal. Cut it into five
lay them on a dish with the sweetbread boiled,
it in thin slices, and laid round them with ten
lve forcemeat balls. Pour your white sauce
, and garnish with barberries or green pickles.
your white sauce in the following manner:
a pint of good veal gravy, put to it a spoonful
on pickle, half an anchovy, a tea-spoonful of
oom powder, or a few pickled mushrooms. Give
ittle boil, and then put in half a pint of cream,
e yolks of two eggs finely beaten. Shake it
e fire after the eggs and cream are in, but do
it boil, as that will curdle it.

To collar a Calf's Head to eat like Brawn.

the head till the hair comes clean off, then
in two, and take out the brains and the eyes.
it very clean, put it into a pan of clean water,
ien boil it till the bones will come out. Slice
ngue and ears, and lay them all even. Throw
ful of salt over them, and roll it up quite close
llar. Boil it near two hours, and when the head
put it into brawn pickle.

To pot Veal.

part of a fillet or knuckle of veal that has been
l, or you may bake it on purpose for potting.
to a paste with butter, pepper, salt, and mace
ed. Press it down in pots, and pour over it
d butter.

CHAP. IV.

VARIOUS METHODS OF DRESSING MUTTON.

Pieces in a Sheep.

THE Head and Pluck, which includes the liver, lights, heart, sweetbread, and melt.

The Fore Quarter is the neck, breast, and shoulder.

The Hind Quarter includes the leg and loin. The two loins together are called a saddle or chine of mutton.

To roast a Haunch of Mutton Venison-Fashion.

CUT a hind quarter of mutton venison-fashion, and let it steep in the sheep's blood five or six hours. Then let it hang, in cold dry weather, for three weeks, or as long as it will keep sweet. Rub it with a cloth, then rub it over with fresh butter, and strew some salt and a little flour over it. Butter a sheet of paper, and lay over it, and another over that, or some paste, and tie it round. If it be a large joint, it will take two hours and a half roasting. Before you take it up take off the paper, or paste, and baste it well with butter, and flour it. Let the jack go round quick, that it may have a good froth. Make use of gravy and currant-jelly for your sauce.

Another Method.

TAKE the largest and fattest leg of mutton you can get, cut out like a haunch of venison, as soon as it is killed, and whilst it is warm, as it will eat the tenderer. Lay it in a pan with the backside downwards, and pour a bottle of red wine over it, and there let it lie twenty-four hours. Then spit it and roast it at a good quick fire, and keep basting it all the time with the same liquor and butter. It will require an hour and a half roasting; and, when it is done, send it up with a little good gravy in one boat, and some sweet sauce in another. A good fat neck of mutton, dressed in this manner, eats exceedingly well.

Gigot of Mutton with Spanish Onions.

KE a leg of mutton that is cut with part of the
, that being called by the French a Gigot. Let it
g two or three days, and then put it into a pot
big enough to hold it; pour in a little broth, and
n cover it with water. Put in about a dozen of
nish onions, with the rinds on, three or four carrots,
urnip or two, some parsley, and any other herbs
like. Cover them down close, and stew them for
ee or four hours; but take your onions out after an
r's stewing, and take the first and second rinds off.
them into a stew-pan, with a ladle or two of your
is, a mushroom or two, or truffles minced, and a
le parsley. Take out your mutton, and drain it
n from the fat and liquor. Then season your sauce
l make it hot; squeeze in a lemon, pour the sauce
r it, and send it up to table with the onions
nd it.

Leg of Mutton Modina-Fashion.

NE a leg of mutton quite to the end, which you
st leave very short. Boil it in three parts water and
broth, and then take it out. Cut the upper part
ss-ways, into which stuff butter and bread crumbs,
soned with pepper, salt, and sweet herbs chopped.
en put it into a stew-pan with a little of the broth,
l a little white wine. Add the juice of a Seville
nge to the sauce, and when it is done, dish it, and
ve it up.

Split Leg of Mutton and Onion Sauce.

LIT the leg from the shank to the end, and stick
kewer in to keep the nitch open. Baste it with
l wine till it be half roasted; then take the wine
t of the dripping-pan, and put to it an anchovy.
it over the fire till the anchovy is dissolved, rub the
k of a hard egg in a little cold butter, mix it with
wine, and put it into your sauce-boat. Put good
ion sauce over the leg when it is roasted, and send
p to table.

Leg of Mutton à la Daube.

LARD a leg of mutton with bacon, half roast it, and then put it into a pot that will just hold it, with a quart of mutton gravy, half a pint of vinegar, some whole spice, sweet-marjoram, winter savory, and some green onions. When it is tender, take it up, and make the sauce with some of the liquor, mushrooms, sliced lemon, two anchovies, a spoonful of colouring, and a piece of butter. Pour some into a boat, and the rest over the mutton.

Leg of Mutton à la Mode.

LARD a leg of mutton quite through with large pieces of bacon rolled in chopped sweet herbs and fine spices. Braze it on a pan of the same size, with slices of lard, onions, and roots, and stop the steam very close. When it is done, add a glass of white wine, and strain the sauce.

Leg of Mutton à la haut Gout.

HANG up a leg of mutton for a fortnight, and then stuff every part of it with some cloves of garlic; rub it with pepper and salt, and then roast it. When it is properly done, put some good gravy and red wine into the dish, and send it up to table.

Leg of Mutton forced.

RAISE the skin of a leg of mutton, take out the lean part of it, and chop it exceedingly fine, with an anchovy. Shred a bundle of sweet herbs, grate a penny loaf, half a lemon, some nutmeg, pepper, and salt, to your taste. Make them into a forcemeat, with three eggs, and a large glass of red wine. Fill the skin with the forcemeat, but leave the bone and shank in their places, and it will appear like a whole leg. Lay it on an earthen dish, with a pint of red wine under it, and send it to the oven. It will take two hours and a half. When it comes out, take off the fat, strain the gravy over the mutton, lay round it hard yolks of eggs,

l pickled mushrooms. Send it up to table, garnish with pickles.

Leg of Mutton ragooed.

KE all the skin and fat off a leg of mutton, cut y thin the right way of the grain; then butter your w-pan, and shake some flour into it. Slice half a ion and half an onion, cut them very small, a small ndle of sweet herbs, and a little blade of mace. Put together with your meat into the pan, stir it a nute or two, and then put in six spoonfuls of gravy. nce an anchovy small, and mix it with some butter l flour. Stir it all together for six minutes, dish it , and send it to table.

Leg of Mutton à la Royale.

KE off the fat, skin, and shank-bone of a leg of tton. Lard the meat with bacon, and season it h pepper, salt, and a round piece, of about three four pounds, of beef, or leg of veal, also larded. ve ready boiling some hog's-lard, flour your meat, l give it a colour in the lard. Then take out meat, and put it into a pot, with a bundle of et herbs, some parsley, an onion stuck with cloves, or three blades of mace, some whole pepper, l three quarts of gravy. Cover it close, and it boil softly for two hours. In the mean time ready a sweetbread split, cut into quarters and iled, a few truffles and morels stewed in a rter of a pint of strong gravy, a glass of red wine, w mushrooms, two spoonfuls of catchup, and some aragus tops. Boil all these together, and then lay mutton in the middle of the dish. Cut the beef eal into slices, make a rim round your mutton with slices, and pour the ragoo over it. When you have en the meat out of the pot, skim all the fat off the vy, strain it, and add as much to the other as will fill dish. Garnish with lemon, and send it up to table.

Leg of Mutton roasted with Oysters.

MAKE a forcemeat of beef suet chopped small, the yolks of eggs boiled hard, with three anchovies, a small bit of onion, thyme, savory, and about a dozen or fourteen oysters, all cut fine; some pepper, salt, grated nutmeg, and crumbs of bread, mixed up with raw eggs. Stuff the mutton in the thickest part under the flap, and at the knuckle. You may make your sauce of some oyster liquor, anchovy, a little red wine, and some more oysters stewed, and laid under the mutton.

Shoulder of Mutton boiled, and Onion Sauce.

PUT in your shoulder when the water is cold, and when it has boiled enough, cover it with onion sauce, made in the same manner as for boiled ducks. You may dress a shoulder of veal the same way; but neither of these dishes are often ordered.

Shoulder of Mutton in Epigram.

HAVING roasted your shoulder almost enough, take off the skin, about the thickness of a crown-piece, very carefully, and with it the shank-bone at the end. Season that skin and shank-bone with pepper and salt, a little lemon-peel cut small, and a few sweet herbs and crumbs of bread. Lay this on the gridiron, and let it be of a fine brown. In the mean time take the rest of the meat, and cut it like a hash about the bigness of a shilling Save the gravy, and put it to it, with a few spoonfuls of strong gravy, half an onion cut fine, a little nutmeg, a little pepper and salt, a little bundle of sweet herbs, some gerkins cut very small, a few mushrooms, two or three truffles cut small, two spoonfuls of either red or white wine, and throw a little flour over the meat. Let all these stew together very softly for five or six minutes; but take care not to let it boil. Take out the sweet herbs, and put the hash into the dish; lay the broiled upon it, and serve it up.

Shoulder of Mutton Surprised.

F boil a shoulder of mutton, put it into a tossing- with two quarts of veal gravy, four ounces of rice, tle beaten mace, and a tea-spoonful of mushroom der. Stew it till the rice is enough, which it will about an hour, and then take up your mutton, keep it hot. Put half a pint of cream to the rice, a piece of butter rolled in flour. Shake it well, boil it a few minutes. Lay your mutton in the and pour your gravy over it. Garnish with either les or barberries, and send it up to table.

Breast of Mutton collared.

E a breast of mutton, skin and bone it, and roll it a collar like a breast of veal. Put a quart of and a quarter of a pound of butter in the drip- -pan, and baste the meat with it well while it is ing. Put some good gravy into the dish and into at, with some currant-jelly in another boat, and it up.

Breast of Mutton dressed another good Way.

LAR a breast of mutton as above directed. Roast nd baste it with half a pint of red wine. When is all soaked in, baste it well with butter. Have y a little good gravy, set the mutton upright in the , pour in the gravy, prepare sweet sauce as for son, and send it up to table without any garnish.

Breast of Mutton grilled.

E a breast of mutton, half boil it, score it, pepper salt it well, and rub it with the yolk of an egg; w on chopped parsley and crumbs of bread, and l it or roast it in a Dutch oven. Serve it up with r sauce.

To dress a Neck of Mutton.

E a neck of mutton, and lard it with lemon-peel in thin small lengths. Boil it in salt and water, a bunch of sweet herbs and an onion stuck with

cloves. While it is boiling, make a sauce of a pint of oysters stewed in their own liquor, as much veal gravy, two anchovies dissolved and strained into it, and the yolks of two eggs beat up in a little of the gravy. Mix these together till they come to a proper thickness, then pour it over the meat, and send it up to table.

Neck of Mutton larded with Ham and Anchovies.

TAKE the fillet of a neck of mutton, and lard it quite through with ham and anchovies, first rolled in chopped parsley, shalots, sweet herbs, pepper, and salt. Then put it to braze or stew in a little broth, with a glass of white wine. When done, skim and strain the sauce, and add a little cullis to give it a proper consistence. Squeeze in the juice of half a lemon, pour it upon the meat, and send it up to table.

Neck of Mutton, called the Hasty Dish.

PROVIDE yourself with a large pewter or silver dish, made like a deep soup dish, with an edge about an inch deep on the inside, with a lid made to fit it, and a handle at top, fixed so fast that you may lift it up full by that handle without any danger of its falling. This dish is called a Necromancer. Take a neck of mutton of about six pounds, take off the skin, cut it into chops of a moderate thickness slice, a French roll thin, peel and slice a large onion, pare and slice three or four turnips, lay a row of mutton in the dish, on that a row of roll, then a row of turnips, and then onions; put a little salt, then the meat, and so on. Put to it a small bundle of sweet herbs, and two or three blades of mace. Fill the dish with boiling water, and having covered it close, hang it on the back of two chairs by the rim. Take three sheets of brown paper, tear each sheet into five pieces, and draw them through your hand. Light one piece, and hold it under the bottom of the dish, moving the paper about as fast as it burns; light another, till all are burnt, and your meat will

be enough. Fifteen minutes will be sufficient it. Send it to table hot in the dish.

Neck of Mutton dressed like Venison.

a large neck before the shoulder is taken off, broader than usual, and the flap of the shoulder it, to make it look handsome. Stick the neck er in little holes with a sharp penknife, and pour e red wine upon it. Let it lie in the wine four days, and turn and rub it three or four times a Then take it out, and hang it for three days in en air out of the sun, and dry it often with a to keep it from musting. When you roast it, it with the wine it was steeped in, if any be left; use fresh wine. Put white paper three or four to keep in the fat, and roast it thoroughly. take off the skin, froth it nicely, and send it up le.

Fillet of Mutton with Cucumbers.

a neck of mutton of what size you please, and great part of the scrag, and the chine and spay- close to the ribs. Take off the fat from the great nd flat it with your cleaver, so that it may lie neat- he dish. Soak it in a marinade, and roast it wrap- in paper well buttered. For your spring and sum- uce, nicely quarter some cucumbers, and fry them ece of butter, after laying in the same marinade. them in a ladle or two of your cullis, a bit of sha- green onion, pepper and salt, a little minced pars- e juice of a lemon, and then serve it up. The only nce between this and the celery sauce is, that in- of frying your celery, boil it in a little water till it der, or you may stew it for a quarter of an hour th.

Saddle of Mutton à St. Menehout.

NG taken the skin off the hind part of a chine of n, lard it with bacon, season it with pepper, salt, beaten cloves, nutmeg, young onions, sweet

herbs, and parsley, all chopped fine. Put layers of bacon in a large oval or gravy pan, and then layers of beef, till the bottom is covered. Put in the mutton, then layers of bacon on that, and a layer of beef. Pour in a pint of wine, and as much good gravy as will stew it. Put in two or three shalots, and cover it close. Put fire over and under it, if you have a close pan, and let it stew for two hours. As soon as it is done, take it out, strew crumbs of bread all over it, and put it into the oven to brown, or brown it before the fire. Strain the gravy it was stewed in, and boil it till there be only a sufficient quantity for sauce. Lay the mutton in a dish, pour in the sauce, and send it up to table.

Saddle of Mutton frenched.

TAKE the two chumps of the loins, cut off the rump, and carefully lift up the skin with a knife. You may begin at the broad end, but must be very careful neither to crack it nor take it quite off. Take some slices of ham or bacon finely chopped, a few truffles, some young onions, some parsley, a little thyme, sweet marjoram, winter savory, and a little lemon-peel, all finely chopped; a little mace, and two or three cloves finely beaten, half a nutmeg, and a little pepper and salt. Mix all these together, and strew them over the meat where you raise the skin. Lay the skin on again, and fasten it with two fine skewers on each side, and roll it in paper well buttered. It will take two hours roasting. Then take off the paper, baste the meat, and when it is of a fine brown, take it up. For sauce, take six shalots, cut them very fine, put them into a sauce-pan with two spoonfuls of vinegar, and two of white wine. Boil them for a minute or two, pour the sauce into the dish, garnish with horse-radish, and send it up to table.

Mutton kebobbed.

JOINT a loin of mutton between every bone, and take off all the fat of the inside, and the skin off the top of the meat, and some of the top fat, if there be too much.

Season them moderately with pepper and salt, and grate a small nutmeg all over them. Dip them in the yolks of three eggs, and have ready crumbs of bread and sweet herbs. Dip them in, and put them together in the same shape again. Put them on a small spit, and roast them before a quick fire. Put under them a dish; baste them first with a piece of butter, and then with what comes from the meat, and throw some crumbs of bread and sweet herbs all over them while roasting. When it is enough, take it up, lay it on the dish, and have ready a pint of good gravy and what comes from the meat; but before you put this into the gravy, take care to pour out all the fat. Take two spoonfuls of catchup, mix with it a tea-spoonful of flour, and put it to the gravy. Stir it together, give it a boil, and pour it over the mutton.

Mutton the Turkish Way.

CUT the meat in slices, and wash it with vinegar. Put it into a pot with some whole pepper, rice, and two or three onions. Stew them very slowly, and skim them very frequently. As soon as it is tender, take out the onions, put sippets into the dish under them, and serve them up.

Mutton à la Maintenon.

TAKE a leg of mutton, and cut some short steaks from it. Make a forcemeat with crumbs of bread, a little chopped suet, or a bit of butter, lemon-peel grated, parsley shred fine, pepper, salt, and nutmeg, mixed up with the yolk of an egg. Pepper and salt the steaks, and lay on the forcemeat. Butter some half sheets of writing-paper, and in each wrap up a steak, twisting the paper neatly. Fry them, or do them in a Dutch oven. Put a little gravy into the dish, and some in a boat; garnish with pickles, and send them up to table.

A Basque of Mutton.

TAKE a copper dish of the size of a small punch-bowl, and lay the caul of a leg of veal into it. Chop exceed-

ingly small the lean of a leg of mutton that has been kept a week. Then take half its weight in beef marrow, the crumb of a penny loaf, the rind of half a lemon grated, half a pint of red wine, the yolks of four eggs, and two anchovies. Mix them well together, and lay them in the caul in the inside of the dish. Fasten the caul, bake it in a quick oven, and when it comes out, lay your dish upside down, and turn the whole out. Pour some brown gravy over it, and put some venison sauce into the dish. Garnish with pickles, and send it up to table.

A Harrico of Mutton.

CUT a neck or loin of mutton into thick chops, flour them, and fry them brown in a little butter. Then take them out, and put them on a sieve to drain. Put them into a stew-pan, and cover them with gravy. Put in a whole onion, with a turnip or two, and stew them tender. Then take out the chops, strain the liquor through a sieve, and skim off all the fat. Put a little butter into the stew-pan, and mix it with a spoonful of flour. Stir it well till it is smooth, then put in the liquor, and stir it well all the time you are pouring it in, or it will get into lumps. Then put in your chops with a glass of Lisbon. Have ready some carrot, about three quarters of an inch long, and cut them round with an apple-corer, some turnips cut with a turnip-scoop, and a dozen small onions blanched. Put them to your meat, and season with pepper and salt. Stew them gently for a quarter of an hour, and then take out the chops with a fork. Lay them on the dish and pour the sauce over them. Garnish with beet-root, and send them to table. This is a very pretty dish for supper.

Chine of Mutton with Cucumber Sauce.

TAKE two fore-quarters of mutton that are small and fat, cut down the sides, and chop through the shoulders and breast so as to make it lie even in the dish. Raise all the skin; but take care that you neither cut

tear it. Scrape a little fat bacon, take a little
ne, savory, sweet marjoram, parsley, three or four
e onions, a mushroom or two, and a shalot. Cut
e all very fine, and fry them gently in the bacon.
to it a little pepper, and when it is nearly cold,
it all over the back of your meat with a paste-
h. Then fasten the skin on with a skewer, spit it,
wrap some well buttered paper over it. Roast it
ly till it be enough. In the mean time take some
mbers, quarter them, and nicely fry them in a
e of butter till they be brown. Put them for a
ute or two on a sieve to drain, and then put them
a ladle or two of cullis, and boil them a little time,
some minced parsley and the juice of a lemon.
your herb sauce, prepare just such matters as are
for the first part of it, put them into a stew-pan,
as much cullis as is necessary, and boil it about
an hour gently. Then take the paper and skin
your chine, pour the sauce over it, squeeze in the
e of a lemon, and send it to table.

A Hodge-podge of Mutton.

KE off the fat of a neck or loin of mutton, and cut
to steaks. Put them into a pitcher, with some let-
e, turnips, carrots, two cucumbers quartered, four
ve onions, and a little pepper and salt. Stop the
her very close, but do not put any water into it.
n put the pitcher into a pan of boiling water, and
it boil four hours, and keep the pan supplied with
h boiling water as it wastes. Take it out of the
her, and serve it up.

Mutton Rumps à la Braise.

KE six mutton rumps, and boil them for a quarter
n hour. Then take them out and cut them in two,
put them into a stew-pan, with half a pint of good
vy, a glass of white wine, an onion stuck with
ves, and a little chyan pepper and salt. Cover
m close, and stew them till they be tender. Then
e out the onion, thicken the gravy with a lit-

tle butter, rolled in flour, and put in a spoonful of browning, and the juice of half a lemon. Boil it up till it be smooth, but take care not to make it too thick. Put in your rumps, give them a toss or two, and dish them up hot. You may garnish with horse-radish, and beet-root. If you choose, for variety sake, you may leave the rumps whole, and lard six kidneys on one side, and do them the same as the rumps, only not boil them. Put the rumps in the middle of the dish, and the kidneys round them, (or the kidneys will make a pretty side-dish of themselves) and pour the sauce over all.

To hash Mutton.

HAVING cut your mutton into small pieces, and as thin as you can, strew a little flour over it, and put it into some gravy, in which sweet herbs, onion, pepper, and salt, have been boiled, and strained. Put in a piece of butter rolled in flour; a little salt, a shalot cut fine, a few capers and gerkins finely chopped, and a glass of red wine, or walnut pickle, if you like it. Toss all together for a minute or two, and have ready some bread toasted and cut into thin sippets; lay these round the dish, and pour in your hash. Garnish with pickles and horse-radish, and send it up to table.

To hash cold Mutton.

WITH a sharp knife cut your mutton into little pieces, as thin as possible, and then boil the bones with an onion, a little sweet herbs, a blade of mace, a very little whole pepper, a little salt, and a piece of crust toasted very crisp. Let it boil till there be no more than just sufficient for sauce. Then strain it, and put it into a saucepan, with a piece of butter rolled in flour, and as soon as the meat is hot, it will be enough. Season it with pepper and salt, and have ready some thin bread toasted brown, and cut into any form you like best. Lay these round the dish, and pour the hash upon them. You may put in any kind pickle you like, and garnish with some of them.

Mutton Cutlets in Disguise.

CUT some chops off the loin, and simmer them in some broth, with a bundle of sweet herbs. Let the broth waste till there be no more than sufficient for sauce. Put forcemeat round them for a garnish, which you may make of some fillet of veal suet, chopped parsley, shalots, pepper, salt, and bread crumbs soaked in cream, all well pounded. Add three yolks of eggs, and baste your cutlets with eggs and bread crumbs. Bake it in the oven till it is of a good colour, pour the sauce over it, and send it to table.

Mutton Cutlets Lover's-Fashion.

LARD some cutlets, cut pretty thick, with ham and bacon, and give them a few turns in a little butter, chopped parsley, and a little winter savory. Then put them into a stew-pan, with small pieces of ham, sliced onions, carrots, and parsnips, which you must first fry a little in oil or butter. Add a glass of wine, and a little cullis. As soon as it is done, skim the sauce, pour it over the meat, and serve it up.

To broil Mutton Steaks.

CUT some steaks from the loin, about half an inch thick, and take off the skin, and part of the fat. As soon as your gridiron is hot, rub it with a little suet, lay on your steaks, and turn them frequently, lest the fat that drops from them should occasion the fire to blaze, which will smoke and spoil them; but this may in some measure be prevented by putting your gridiron on a slant. When they are enough, put them into a hot dish, rub them with a little butter, slice a shalot very thin into a spoonful of water, and pour it on them, with the like quantity of catchup. Garnish with scraped horse-radish and pickles, and send them up hot to table.

Mutton Steaks baked.

CUT a loin of mutton into steaks, as above directed, and season them with pepper and salt. Lay them

in a dish well buttered, and put in a quart of milk, six eggs well beaten, and four spoonfuls of flour. First beat the flour and eggs together in a little milk, and then put the rest to it. Put in a little beaten ginger and salt, and pour it over the steaks. About half an hour will bake them, and then serve them up.

Sheep's Tongues dressed in the French Fashion.

SLICE some onions, and fry them in butter. When they are about half done, put to them a little flour, chopped parsley, a clove of garlic, pepper, and salt, a little cullis, and a glass of white wine. Let it stew till the onions be enough, then add as many split tongues, ready boiled, as you choose. Stew these a quarter of an hour in the sauce, garnish with fried bread, and serve the whole up all together.

Sheep's Trotters Aspie.

ASPIE means a sharp sauce or jelly, and is generally made with tarragon or elder vinegar, chopped parsley, shalots, tarragon leaves, pepper, salt, oil, mustard, and lemon; and may be made use of as a sauce for sheep's trotters, or any sort of cold meat. Poultry or game may be served up, either hot or cold, with this sauce.

Mutton Hams.

CUT a hind quarter of mutton like a ham, and take an ounce of saltpetre, a pound of coarse sugar, and the like quantity of common salt. Mix them and rub your mutton well with them. Then lay it in a hollow tray with the skin downwards, and baste it every day for a fortnight. Roll it in saw-dust, and hang it in wood smoke for a fortnight. Then boil it, hang it in a dry place, and cut rashers off as you want, which eat much better broiled than any other way.

CHAP. V.

VARIOUS METHODS OF DRESSING LAMB.

Pieces in a Lamb.

THE Head, and the Pluck, which includes the liver, lights, heart, nut, and melt. There is also he fry, which is the sweetbreads, lamb's stones, and kirts, with some of the liver.

The Fore Quarter includes the shoulder, neck, and breast together.

The Hind Quarter includes the leg and loin. This s in high season at Christmas, but lasts all the year.

Grass Lamb comes in season in April or May, according to the season of the year, and holds good till he middle of August.

To force a Quarter of Lamb.

CUT a long slit on the back side of a large leg of lamb, and take out the meat; but be careful that you do not deface the other side. Chop the meat small with some marrow, half a pound of beef suet, some oysters, an anchovy washed, an onion, some sweet herbs, a little lemon-peel, and some mace and nutmeg. Beat these all together in a mortar, and stuff up the leg in the shape it was before. Sew it up, and rub it all over with the yolks of eggs well beaten. Spit it, flour it all over, lay it to the fire, and baste it with butter, and an hour will roast it. In the mean time, cut the loin into steaks, season them with pepper, salt, nutmeg, lemon-peel cut fine, and a few herbs. Fry them in fresh butter till they are of a fine brown; then pour out all the butter, put in a quarter of a pint of white wine, shake it about, and then add half a pint of strong gravy, in which has been boiled some good spice, a

quarter of a pint of oysters and their liquor, some mushrooms and a spoonful of their pickle, a piece of butter rolled in flour, and the yolk of an egg finely beaten. Stir all these together till they be properly thick, and then lay your leg of lamb in the dish, and the loin round it. Pour the sauce over them, garnish with lemon, and send it up to table.

Two Hind Quarters of Lamb with Spinach.

TRUSS the knuckles of two quarters of lamb in nicely, and lay them to soak two or three hours in some milk, a little salt, two or three onions and some parsley. Put them into boiling water, but do not let there be too much of it. Put in some flour and water well mixed, a lemon or two pared and sliced, a bit of suet, and a small bunch of onions and parsley. Stir it well from the bottom, boil it gently, and these ingredients will make it exceedingly white. Prepare your spinach, and put to it about a pint of cream, a bit of butter mixed with flour, a little pepper, salt, and nutmeg. Then stir it over a slow fire till it is of a nice consistence, squeeze in the juice of a lemon, pour it into the dish, and put your lamb upon it; but take care first to drain it from the fat and water, and take off any of the seasoning that may hang to it.

A Shoulder of Lamb Neighbour-Fashion.

MAKE a forcemeat of roasted fowls, calf's udder or suet, bread crumbs soaked in cream, chopped parsley, shalots, pepper, salt, and four yolks of eggs finely beaten. Have ready a shoulder of lamb half-roasted, fill the shoulder with this forcemeat, and make it as round as possible. Fasten it well, that the forcemeat may not get out; then lard it, and stew it in broth, with a bundle of sweet herbs. When done, strain the sauce through a sieve, reduce it to a glaze, and glaze the larded part. Put to it what other sauce you please, and send it up to table.

To fry a Neck or Loin of Lamb.

HAVING cut your neck or loin into steaks, beat them with a rolling-pin, season them with a little salt, cover them close, and fry them in half a pint of ale. When they are done enough, take them out of the pan, lay them in a plate before the fire to keep hot, and pour all out of the pan into a bason. Then put in half a pint of white wine, a few capers, the yolks of two eggs finely beaten, with a little nutmeg and salt. Add to this the liquor they were fried in, and keep stirring one way all the time till it be thick. Then put in the lamb, keep shaking it for a minute or two, lay the steaks in the dish, and pour the sauce over them. Garnish with some parsley crisped before the fire, and send them up to table.

To ragoo Lamb.

CUT the knuckle bone off a fore quarter of lamb, lard it with little thin bits of bacon, flour it, fry it of a fine brown, and then put it into an earthen pot or stew-pan, put to it a quart of broth or good gravy, a bundle of herbs, a little mace, two or three cloves, and a little whole pepper. Cover it close, and let it stew pretty fast for half an hour. Pour the liquor all out, strain it, keep the lamb hot in the pot till the sauce be ready. Take half a pint of oysters, flour them, fry them brown, drain out all the fat clear that you fried them in, and skim all the fat off the gravy. Then pour it to the oysters, put in an anchovy, and two spoonfuls of either red or white wine. Boil all together till there be only just enough for sauce, add some fresh mushrooms, if you can get them, and some pickled, with a spoonful of the pickle, or the juice of half a lemon. Lay your lamb in the dish, pour the sauce over it, garnish with lemon, and serve it up.

To force a Leg of Lamb.

TAKE a leg of lamb, and with a sharp knife cut out all the meat, but leave the skin whole, and the fat on

it. Make the meat you cut out into the followir forcemeat: To two pounds of meat put two poun of beef suet finely chopped. Take away all the sk and suet from the meat, and mix it with four spoonfu of grated bread, eight or ten cloves, five or six lar blades of mace dried and finely beaten, half a large nu meg grated, a little pepper and salt, some lemon-pe cut fine, a very little thyme, some parsley, and fo eggs. Mix all together, and put it into the skin, nearly as you can into the same shape it was befor Sew it up, roast it, and baste it with butter. Cut tl loin into steaks, and fry it nicely. Lay the leg c the dish, and the loin round it, with stewed caul flowers, if you like them, all round upon the loi Pour a pint of good gravy into the dish, and sen it up to table.

To boil a Leg of Lamb.

BOIL a leg of lamb an hour, which will be sufficien to do it. Take the loin and cut it into steaks, di them into a few bread-crumbs and egg, and fry the nice and brown. Boil a good deal of spinach, and la it in a dish. Put the leg in the middle, lay the loi round, and garnish with an orange quartered. Pu some butter in a cup, and send the dish up to table.

To dress a Lamb's Head.

HAVING boiled a head and pluck tender, and hav ing taken care not to do the liver too much, take ou the head, and cut it in all directions with a knife Then grate some nutmeg over it, and lay it in a dish before a good fire. Grate some crumbs of bread, and some sweet herbs rubbed, a little lemon-peel finely chopped, and a very little pepper and salt. Strew these over the head, and baste it with a little butter Then throw a little flour over it, and just as it is don baste it and dredge it. Take half the liver, the lights the heart and tongue, and chop them very small, with six or eight spoonfuls of gravy or water. First shak

some flour over the meat, and stir it together; then put into the gravy or water, a large piece of butter rolled in flour, a little pepper and salt, and the gravy that runs from the head into the dish. Simmer them all together a few minutes, and add half a spoonful of vinegar. Pour it into your dish, and lay the head in the middle of the mincemeat. Have ready the other half of the liver cut thin, with some slices of broiled bacon, and lay them round the head. Garnish with lemon.

To stew a Lamb's Head.

First wash it and pick it very clean, and then lay it in water for an hour. Take out the brains, and with a sharp knife carefully extract the tongue and the bones; but take particular care that you do not break the meat. Then take out the eyes. Take two pounds of veal, and two pounds of beef suet, a very little thyme, a good piece of lemon-peel finely minced, a nutmeg grated, and two anchovies. Chop all these well together, grate two stale rolls, and mix all with the yolks of four eggs. Save enough of this meat to make about twenty balls. Take half a pint of fresh mushrooms, clean peeled and washed, or pickled cockles. First stew your oysters, and put to them two quarts of gravy, with a blade or two of mace, and then mix all these together. Tie the head with packthread, cover it close, and let it stew two hours. In the mean time, beat up the brains with some lemon-peel finely minced, a little chopped parsley, half a grated nutmeg, and the yolk of an egg. Fry the brains in little cakes in boiling dripping, then fry the balls, and keep them both hot. Take half an ounce of truffles and morels, and strain the gravy the head was stewed in, put it to the truffles and morels, with a few mushrooms, and boil all together. Then put in the rest of the brains that are not fried, and stew them together a minute or two. Pour this over the head, lay the fried brains and balls round it, garnish with lemon, and send it up to table.

A Lamb's Head Condé-Fashion.

Do a lamb's head in a white braze, and serve it
with a sauce made of verjuice, three yolks of eggs, pe
per, salt, a piece of butter, chopped parsley scalde
and a little nutmeg. Serve these up with the head.

Lamb's Head and Pluck.

HAVING skinned and split a lamb's head, take t
black part out of the eyes, and wash and clean the he
perfectly well. Lay it in warm water till it loo
white, and then wash and clean the pluck, take off t
gall, and lay them in water. Boil it half an hour, a
then mince your heart, liver, and lights, very sma
Put the mince-meat into a tossing-pan, with a quart
mutton gravy, a little catchup, pepper and salt, a
half a lemon. Thicken it with flour and butter,
spoonful of good cream, and just give it a boil. Wh
your head is enough, rub it over with the yolk of
egg, strew over it bread crumbs, a little shred parsle
pepper and salt. Thicken it well with butter, a
brown it before the fire, or with a salamander. P
the mince-meat into the dish, and lay the head over i
You may send it up to table with a lemon or pick
for garnish.

To fry a Loin of Lamb.

CUT a loin of lamb into chops, and rub them ov
on both sides with the yolks of eggs; sprinkle ov
them some bread crumbs, a little parsley, thyme, ma
joram, and winter savory, and lemon-peel very finel
chopped. Fry them in butter till they be of a nic
brown, garnish with plenty of crisped parsley, and sen
them up to table.

Lamb baked with Rice.

HALF roast either a neck or loin of lamb, and the
cut it into steaks. Boil half a pound of rice ten mi
nutes in water, and put to it a quart of good grav
with a little nutmeg, and two or three blades of mac

Do it over a slow fire or stove till the rice begins to thicken. Then take it off, stir in a pound of butter, and when that is quite melted, stir in the yolks of six eggs finely beaten. Butter a dish all over, put a little pepper and salt to the steaks, dip them into a little melted butter, and lay them in the dish. Pour over them the gravy that comes from them, and then the rice. Pour over all the yolks of three eggs finely beaten, send it to the oven, and little more than half an hour will bake it.

Grass Lamb Steaks.

Cut a loin of lamb into steaks, pepper and salt, and fry them. When they are enough, put them into a dish, and pour out the butter. Shake a little flour into the pan, pour in a little beef broth, a little catchup and walnut-pickle. Boil this up, and keep stirring it all the time. Put in the steaks, give them a shake round, garnish with crisped parsley, and send them up to table.

Lamb Chops larded.

Take the best end of a neck of lamb, and cut it into chops. Lard one side of them, and season them with beaten cloves, mace, nutmeg, and a little pepper and salt. Put them into a stew-pan, the larded side uppermost, and put in half a pint of gravy, a gill of white wine, an onion, and a bundle of sweet herbs. Stew them gently till they be tender. Take out the chops, skim the fat off clean, and take out the onion and sweet herbs. Thicken the gravy with a little butter rolled in flour, and add a spoonful of browning, a spoonful of catchup, and one of lemon pickle. Boil it up till it be properly smooth, put in the chops the larded side downwards, give them a gentle stew for a minute or two, and then take them out. Put them in the dish, with the larded side uppermost, and pour the sauce over them. You may garnish with lemon or pickles of any sort.

Lamb Chops en Casarole.

Put some yolk of eggs on both sides some chops cut off a loin of lamb, and strew bread crumbs over them,

with a little cloves and mace, pepper and salt n Fry them of a nice light brown, and put them ro dish as close as you can; but leave a hole in the dle to put in the following sauce—Take all so sweet herbs and parsley finely chopped, and stew a little in some good thick gravy. Garnish with ci parsley.

To dress Lamb's Bits.

TAKE some lambs stones and skin and split Lay them on a dry cloth with the sweetbreads a ver, and dredge them well with flour. Fry the boiling lard or butter till they be of a light brown then lay them on a sieve to drain. Fry a good qu of parsley, and lay your bits in the dish, and you sley in lumps over it. Pour melted butter round and send them up to table.

Lamb's Sweetbreads.

HAVING blanched your sweetbreads, put them tle time into cold water. Then put them into a pan with a ladle of broth, some pepper, salt, a bunch of green onions, and a blade of mace. Sti bit of butter with some flour, and stew them all half an hour. Have ready two or three eggs well b in cream, with a little minced parsley and nu Put in some ready boiled tops of asparagus, an them into your other articles; but take great car it does not curdle. Add some lemon or orange and send it to table.—You may make it a pretty by the addition of peas, young gooseberries, or k beans.

Lamb Stones and Sweetbreads fricasseed.

BLANCH, parboil, and slice some lamb stones, flour three or four sweetbreads; but if they be thick, cut them in two. Take the yolks of six eggs whole, a few pistachio-nut kernels, and a large oysters. Fry all these till they are of a fine br tl n pour out all the butter, and add a pint of di avy, the lamb stones, some asparagus-tops abou

inch long, some grated nutmeg, a little pepper and salt, two shalots shred small, and a glass of white wine. Stew all these together for ten minutes, and then add the yolks of three eggs finely beaten, with a little cream, and a little beaten mace. Stir all together till it is of a fine thickness, then garnish with lemon, and send it up to table.

To fry Lambs Rumps.

BRAZE or boil your rumps, and make a light batter of flour, one egg, a little salt, white wine, and a little oil. Fry them of a good brown colour, and serve them up with fried parsley round them. You may put to them any sauce you like best.

Lamb Cutlets fricasseed.

TAKE a leg of lamb, and cut it into thin cutlets cross the grain, and put them into a stew-pan. Make some good broth with the bones, shanks, &c. enough to cover the cutlets. Put it into the stew-pan, and cover it with a bundle of sweet herbs, an onion, a little clove and mace tied in a muslin rag, and stew them gently for ten minutes. Then take out the cutlets, skim off the fat, and take out the sweet herbs and mace. Thicken it with butter rolled in flour, season it with salt and a little chyan pepper; put in a few mushrooms, truffles, and morels, clean washed; some forcemeat balls, three yolks of eggs beat up in half a pint of cream, and some nutmeg grated. Keep stirring it one way till it be thick and smooth, and then put in your cutlets. Give them a toss up, take them out with a fork, and lay them in a dish. Pour the sauce over them, garnish with beet-root and lemon, and send them up to table.

Lambs Ears with Sorrel.

IN London such things as these, or calves ears, tails, or the ears of sheep, ready for use, as well as in many other great market towns, are always to be had of the butchers or tripe-men. About a dozen of lambs ears

will make a small dish, and these must be stewed tender in a braze. Take a large handful of sorrel, chop it a little, and stew it in a spoonful of broth and a morsel of butter. Pour in a small ladle of cullis, grate some nutmeg, and put in a little pepper and salt. Stew it a few minutes, twist up the ears nicely, and dish it up.

CHAP. VI.

VARIOUS METHODS OF DRESSING PORK.

Pieces in a Hog.

THE Head, and Inwards, including the haslet, which are the liver and crow, kidney and skirts. Also the chitterlins and the guts, which are cleansed for sausages.

The Fore Quarter is the fore loin and spring. If it be a large hog, you may cut off a spare-rib.

The Hind Quarter consists of only the leg and loin.

A Bacon Hog is cut in a different manner, because of making hams, bacon and pickled pork. Here you have fine spare-ribs, chines, and griskins, and fat for hog's lard. The liver and crow are much admired fried with bacon; the feet and ears are both equally good soused.

Pork comes in season at Bartholomew-tide, and holds good till about Lady-day.

To stuff a Chine of Pork.

HANG up a chine of pork for four or five days, and then make four holes in the lean. Stuff it with a little of the fat leaf chopped very small, some parsley, thyme, a little sage and shalot cut very fine, and seasoned with pepper, salt, and nutmeg. You may stuff it as thick as you choose. Put some good gravy into the dish, for

sauce use apple-sauce and potatoes, and send it up to table.

Chine of Pork with Poivrade Sauce.

LET a chine lie in salt about three days, then roast it, and serve it up with sauce poivrade, which is made in the following manner: Take a little butter, sliced onion, pieces of carrot, parsley root, two cloves of garlic, and two spice cloves. Soak all together till it takes colour, and then add some cullis, a little vinegar and broth, salt and pepper. Boil it to the consistence of sauces, and skim and strain it for use.

To barbacue a Leg of Pork.

ROAST a leg of pork before a good fire, put into the dripping-pan two bottles of red wine, and baste your pork with it all the time it is roasting. When it is enough, take up what is left in the pan, put to it two anchovies, the yolks of three eggs, boiled hard and finely pounded, with a quarter of a pound of butter and half a lemon, a bunch of sweet herbs, a tea-spoonful of lemon pickle, and a spoonful of catchup. Boil these a few minutes, then take up your pork, and cut the skin down from the bottom of the flank in rows an inch broad, raise every other row, and roll it to the shank. Strain your sauce, and pour it in boiling hot. Garnish with oyster patties and green parsley, and send it up to table.

To boil pickled Pork.

YOUR pickled pork must be put in when the water boils, and if it be a middling piece, an hour will boil it; if it be a very large piece, it will require an hour and a half, or two hours. If you boil pickled pork too long, it will go to a jelly; but you may easily know when it is done by trying it with a fork. Pork in general should be well boiled; a leg of six pounds will take two hours; the hand must be boiled till very tender. Peas-pudding, savoys, or any sorts of greens, may be served up with it.

To broil Pork Steaks.

WHEN your pork steaks are enough, for they req more broiling than mutton chops, put in a little g gravy. Strew over them a little sage, rubbed very f which gives them a very agreeable taste. Remem not to cut them too thick.

Other Methods of dressing Pork Steaks.

TAKE a neck of pork that has been kept some ti cut it into steaks, and pare them properly. You r dress them, in every respect, as veal cutlets, and ir many different ways, serving them up with any sort stewed greens or sauces.

Pork Cutlets dressed another Way.

HAVING skinned a loin of pork, divide it into lets. Strew over them some parsley and thyme small, with some pepper, salt, and grated bread them, and fry them of a fine brown. Take some g gravy, a spoonful of ready-made mustard, and two lots shred fine. Boil these together over the fire, thic with a piece of butter rolled in flour, and a little vi gar, if agreeable. Put the cutlets into a hot dish, p the sauce over them, and send them up to table.

To roast a Pig.

TAKE a fine young fat pig, and stick it just above breast bone; but mind that your knife touches heart of it, otherwise it will be a long time in dyi When it is dead, put it a few minutes into cold wa and then rub it over with a little rosin beat exceedin fine, or with its own blood. Put it for half a min into a pail of scalding water, and then take it Lay it on a clean table, and pull off the hair as quick possible; but if it does not come clean off, put it again. When you have made it perfectly clear of hair, wash it in warm water, and then in two or th cold waters, to prevent the rosin tasting. Cut off fore feet at the first joint, make a slit down the be

and take out all the entrails. Put the liver, heart, and lights, to the pettitoes, wash it well with cold water, dry it exceedingly well with a cloth, and hang it up. When you roast it, put in a little shred sage, a teaspoonful of black pepper, two of salt, and a crust of brown bread. Spit your pig, and sew it up. Lay it down to a brisk clear fire, with a pig-plate hung in the middle of the fire. When your pig is warm, put a lump of butter in a cloth, and rub your pig often with it while it is roasting. A large one will require an hour and a half roasting. When your pig is of a fine brown, and the steam draws near the fire, take a clean cloth, rub your pig quite dry, then rub it well with a little cold butter, and it will help it to crisp. Take a sharp knife, cut off the head, take off the collar, and then take off the ears and jaw-bone, which cut it in two. When you have cut the pig down the back, which must be done before you draw the spit out, lay your pig back to back on the dish, the jaw on each side, the ears on each shoulder, and pour in your sauce, garnish with a crust of brown bread grated, and send it up to table.

To bake a Pig.

When you cannot conveniently roast a pig, but are obliged to bake it, lay it in a dish, flour it well all over, and rub it well with butter. Butter the dish in which you intend to bake it, and put it into the oven. As soon as it is enough, take it out, rub it over with a buttered cloth, and put it into the oven again that it may dry. Then take it out, lay it in the dish, and scald up. Carefully skim off all the fat from the gravy that is baked in, and take care of the good gravy that remains at the bottom. To this add a little veal gravy, and a piece of butter rolled in flour, and boil it up. Then put it into the dish, with the brains and sweetbread in the belly, and serve it up.

To barbacue a Pig.

Having managed a pig, of nine or ten weeks old, in every respect as for roasting, make a [illegible] 4

few sage leaves, the liver of the pig, and two an vies boned, washed, and cut very small. Put t into a mortar with some crumbs of bread, a quart a pound of butter, a very little chyan pepper, and a pint of Madeira wine. Beat them to a paste, sew it up in the pig. Lay it down at a great dist from a large brisk fire, and singe it well. Put int dripping-pan two bottles of Madeira wine, and b it well all the time it is roasting. As soon as it is roasted, put into the dripping-pan two French r and if there be not wine enough in the dripping- put in more. When the pig is nearly done, take the rolls and sauce, and put them into a sauce with an anchovy cut small, a bunch of sweet h and the juice of a lemon. Take up the pig, pu apple in its mouth, and a roll on each side. S the sauce over it, and send it up to table.

Another Method.

TAKE a pig of ten weeks old, and treat it in the s manner as for roasting. Make a forcemeat of anchovies, six sage leaves, and the liver of the pig chopped very small. Put them into a marble mo with the crumb of a half-penny loaf, four ounce butter, half a tea-spoonful of chyan pepper, and h pint of red wine. Beat them all together to a p put it into the pig's belly, and sew it up. Put pig down at a good distance before a brisk fire, it will take four hours roasting. Singe your pig and put into your dripping-pan three bottles of wine, and baste it with the wine all the time roasting. When it is half-roasted, put under pig two penny loaves, and if there be not wine eno put in more. When your pig is nearly enough, the loaves and sauce out of the dripping-pan, and to it an anchovy chopped small, a bundle of s herbs, and half a lemon. Boil it a few minutes, your pig, put a small lemon in its mouth, and a on each side. Strain your sauce, and pour it bo hot on the pig. Garnish with barberries and slic lemon.

Hind Quarter of a Pig dressed Lamb Fashion.

TAKE the hind quarter of a large roasting pig, at the time of the year when house-lamb is very dear. Take off the skin and roast it, and it will eat like lamb. Half an hour will roast it. You may serve up with it either a salad or mint sauce.

A Pig au Père Duillet.

HAVING cut off the head, and quartered the pig, lard the quarters with bacon, and season them with mace, cloves, pepper, nutmeg, and salt. Put a layer of fat bacon at the bottom of a kettle, lay the head in the middle, and the quarters round. Then put in a bay-leaf, an onion sliced, lemon, carrots, parsnips, parsley, and chives. Cover it again with bacon, stew it for an hour, and then take it up. Put your pig into a stew-pan or kettle, pour in a bottle of white wine, cover it close, and let it stew an hour very softly. If you intend to serve it up cold, let it stand till it be cold, then drain it well, and wipe it to make it look white. Lay it in a dish with the head in the middle, and the quarters round, and throw some green parsley all over it. Indeed either of the quarters, laid in water-cresses, is a pretty little dish. If you intend to serve it up hot, while your pig is stewing in the wine, take the first gravy it was stewed in, and strain it; skim off all the fat, take a sweetbread cut in five or six slices, some truffles, morels, and mushrooms. Stew these all together till they are enough, then thicken it with the yolks of two eggs, or a piece of butter rolled in flour, and when your pig is enough, take it out and lay it in the dish. Put the wine it was stewed in to the ragoo, then pour all over the pig, garnish with lemon, and send it to table.

To dress a Pig the French Method.

HAVING spitted your pig, lay it down to the fire, and let it roast till it be thoroughly warm. Then cut it off the spit, and divide it into twenty pieces. Set them

to stew in half a pint of white wine and a pint of strong broth, seasoned with grated nutmeg, pepper, two onions cut small, and a little stripped thyme. When it has stewed about an hour, put to it half a pint of strong gravy, a piece of butter rolled in flour, some anchovies, and a spoonful of vinegar or mushroom pickle. When it is enough, put it in your dish, pour the gravy over it, garnish with orange and lemon, and serve it up.

A Pig Matelot.

FIRST gut and scald your pig, and cut off the head and pettitoes. Cut your pig into quarters, and put them with the head and toes into cold water. Cover the bottom of a stew-pan with slices of bacon, and put the quarters over them, with the pettitoes, and the head cut into two. Season all with pepper, salt, thyme, and onion, and put in a bottle of white wine. Lay over it more slices of bacon, put to it a quart of water, and let it boil. Skin and gut two large eels, and cut them into pieces about five or six inches long. When your pig is half done, put in your eels; then boil a dozen of large craw-fish, cut off the claws, and take off the shells of the tails. When the pig and eels are enough, lay your pig in the dish, and the pettitoes round it; but do not put in the head, as that will be a pretty dish of itself when cold. Then lay your eels and craw-fish over them, and take the liquor they were stewed in. Skim off all the fat, and add to it half a pint of strong gravy, thicken it with a little piece of butter rolled in flour, and a spoonful of browning, and pour it over. You may fry the brains, and lay them round and all over the dish. Garnish with craw-fish and lemon, and send it up to table.

A Pig in Jelly.

QUARTER a pig, and put it into a stew-pan, with a calf's foot, the pig's feet, a pint of Rhenish wine, the juice of four lemons, a quart of water, three or four blades of mace, two or three cloves, some salt, and a

little piece of lemon-peel. Do these for two
s over a stove or very slow fire, and then take it
Lay the pig in your dish, strain the liquor, and
n the jelly is cold, skim off the fat, and leave the
ing at the bottom. Beat up the whites of six eggs,
it with the jelly about ten minutes, and strain it
ectly clear. Pour the jelly over your pig, and
e it up cold in the jelly.

To collar a Pig.

E a fine young roasting pig, kill it as before di-
ed, dress off the hair, and draw it. Wash it clean,
t open from one end to the other, and take out
ne bones. Rub it all over with pepper and salt,
tle cloves and mace finely beaten, six sage-leaves,
sweet herbs, chopped small. Roll up your pig
t, and bind it with a fillet. Fill the pot you intend
oil it in with soft water, a bunch of sweet herbs,
e pepper-corns, some cloves, mace, a handful of
and a pint of vinegar. When the liquor boils,
in your pig; boil it till it is tender, and then take
p. When it is almost cold, bind it over again,
it into an earthen pan, pour over it the liquor your
was boiled in, and always keep it covered. When
want it for use, take it out of the pan, untie the
t as far as you want to cut it, and then cut it into
s, and lay them in your dish. Garnish with pars-
and send it up to table.

To boil Pig's Pettitoes.

L the heart, liver, and lights of one or more pigs
minutes, and then shred them pretty small. Let
feet boil till they are pretty tender, and then take
n out and split them. Thicken your gravy with
r and butter, put in your mince-meat, a slice of le-
n, a spoonful of white wine, a little salt, and let
m boil a little. Beat the yolk of an egg, add to it
spoonfuls of good cream, and a little grated nut-
g. Put in your pettitoes, shake them over the
, but do not let them boil. Lay sippets round your

dish, pour in your mincemeat, lay the feet over them, the skin side upwards, and serve them up.

Another Method to dress Pig's Pettitoes.

PUT into a saucepan half a pint of water, a blade of mace, a little whole pepper, a bundle of sweet herbs, an onion, and then put in your pettitoes. After they have boiled five minutes, take out the liver, lights, and heart; mince them very fine, grate a little nutmeg over them, and shake a little flour on them. Let the feet do till they are tender, and then take them out and strain the liquor. Put all together with a little salt, and a piece of butter as big as a walnut, into a saucepan. Shake it often, let them simmer five or six minutes, and then cut some toasted sippets, and lay them round the dish. Lay the mincemeat and sauce in the middle, and the pettitoes split round it. Add the juice of half a lemon, or a little vinegar, and serve them up.

Pig's Feet and Ears ragooed.

BOIL the feet and ears, split the feet down the middle, and cut the ears into narrow slices. Dip them into butter, and fry them of a nice brown. Put a little beef gravy in a tossing-pan, with a tea-spoonful of lemon pickle, a large one of mushroom catchup, the same of browning, and a little salt. Thicken it with a lump of butter rolled in flour, and put in your feet and ears. Let them boil gently, and when they are enough, lay your feet in the middle of the dish, and the ears round them. Then strain your gravy, pour it over them, garnish with crisped parsley, and send it up to table.

Another Method.

HAVING taken them out of the sauce, split them, dip them in egg, and then in crumbs of bread and chopped parsley, Fry them in hog's lard, and drain them. Cut the ears in long narrow slips, flour them, and put them into some good gravy. Add some catchup,

rels, and pickled mushrooms. Stew them, then r them into the dish, and lay on the feet. They very good dipped in butter and fried, and may be ed up with melted butter and mustard.

CHAP. VII.

ECTIONS FOR TRUSSING POULTRY AND GAME.

S this work is intended for the use of the culinary artist, as well in the country as in the town, it seems ispensably necessary to give them some instructions tive to the properly trussing of poultry; as it is erally the case that most families in the country ed their own poultry, where there is perhaps no lterer at hand to perform the business of trussing, ch must be done before they can be dressed; and is so essential a point, that no cook ought to be rant of it. In order to prepare them for this busi-s, we shall previously submit to their attention the owing general directions. Be particularly careful t you clear the fowl of all the stubs; and when you w any kind of poultry, by all means avoid breaking gall, as should that happen, it will be impossible you to remove the bitterness it will give to the l. Equal care must be taken to avoid breaking the , joining to the gizzard, as that will make the inside ty, and spoil the whole. Having given these ge-al preliminaries, we shall now proceed to parti-ars.

To truss Chickens.

VING properly picked your chickens, cut off the k close to the back; then take out the crop, and h your middle finger loosen the liver and other mat-. Cut off the vent, draw it clean, and beat the ast-bone flat with a rolling-pin. If they are to be

boiled, cut off the nails, give the sinews a nick on each side of the joint, put the feet in at the vent, and then peel the rump. Draw the skin tight over the legs, put a skewer in the first joint of the pinion, and bring the middle of the leg close. Put the skewer through the middle of the legs, and through the body, and do the same on the other side. Clean the gizzard, and take out the gall in the liver; put them into the pinions, and turn the point on the back. If your chickens are to be roasted, cut off the feet, put a skewer in the first joint of the pinions, and bring the middle of the leg close. Run the skewer through the middle of the leg, and through the body, and do the same on the other side. Put another skewer into the sidesman, put the legs between the apron and the sidesman, and run the skewer through. Having cleaned the liver and gizzard, put them in the pinions, turn the points on the back, and pull the breast skin over the neck.

To truss Fowls.

Pick, draw, and flatten the breasts of your fowls in the same manner as directed for trussing chickens. If your fowl is for boiling, cut off the nails of the feet, and tuck them down close to the legs. Put your finger into the inside, and raise the skin of the legs; then cut a hole in the top of the skin, and put the legs under. Put a skewer in the first joint of the pinion, bring the middle of the leg close to it, put the skewer through the middle of the leg, and through the body; and then do the same on the other side. Having opened the gizzard, take out the filth, and the gall out of the liver. Put the gizzard and the liver in the pinion, turn the points on the back, and tie a string over the tops of the legs to keep them in their proper place. If your fowl is to be roasted, put a skewer in the first joint of the pinion, and bring the middle of the leg close to it. Put the skewer through the middle of the leg, and through the body, and do the same on the other side. Put another skewer in the leg and through the sidesman; do the same on the other side, and then put

nother through the skin of the feet. Do not forget o cut off the nails of the feet.

To truss Turkeys.

IRST nicely pick your turkey, break the leg bone lose to the foot, and draw out the strings from the high, in order to do which you must hang it on a ook fastened against a wall. Cut off the neck close o the back; but be sure to leave the crop skin sufficiently long to turn over the back. Then proceed to ake out the crop, and loosen the liver and gut at the hroat end with your middle finger. Then cut off the ent, and take out the gut. Pull out the gizzard with crooked sharp-pointed iron, and the liver will soon ollow; but be careful not to break the gall. Wipe he inside perfectly clean with a wet cloth; and then ut the breast bone through on each side close to the ack, and draw the legs close to the crop. Then put cloth on the breast, and beat the high bone down vith a rolling-pin till it lies flat. If your turkey is to e trussed for boiling, cut the legs off; then put your niddle finger into the inside, raise the skin of the legs, nd put them under the apron of the turkey. Put a kewer into the joint of the wing and the middle joint of the leg, and run it through the body and the other leg and wing. The liver and gizzard must be put in the pinions, but be careful first to open the gizzard and take out the filth, and the gall of the liver. Then turn the small end of the pinion on the back, and tie a packthread over the ends of the legs to keep them in their places. If the turkey is to be roasted, leave the legs on; put a skewer in the joint of the wing, tuck the legs close up, and put the skewer through the middle of the legs and body. On the other side, put another skewer in at the small part of the leg. Put it close on the outside of the sidesman, and put the skewer through, and the same on the other side. Put the liver and gizzard between the pinions, and turn the point of the pinion on the back. Then put, close

above the pinions, another skewer through the body of the turkey.

To truss Turkey Polts.

You must truss your turkey polts in the following manner: Take the neck from the head and body, but do not remove the neck skin. They are to be drawn in the same manner as a turkey. Put a skewer through the joint of the pinion, tuck the legs close up, run the skewer through the middle of the leg, through the body, and so on the other side. Cut off the under part of the bill, twist the skin of the neck round, and put the head on the point of the skewer, with the bill end forwards. Another skewer must be put in the sidesman, and the legs placed between the sidesman and apron on each side. Pass the skewer through all, and cut off the toe nails. You may use or omit the gizzard and liver, as you like. It is very common to lard them on the breast.

To truss Geese.

Pick and stub your goose clean, then cut the feet off at the joint, and the pinion off at the first joint. Cut off the neck almost close to the back; but leave the skin of the neck long enough to turn over the back. Pull out the throat, and tie a knot at the end. With your middle finger loosen the liver and other matters at the breast end, and cut it open between the breast and the rump. Having done this, draw out all the entrails, excepting the soal. Wipe it clean with a wet cloth, and beat the breast-bone flat with a rolling-pin. Put a skewer into the wing, and draw the legs close up. Put the skewer through the middle of the leg, and through the body, and the same on the other side. Put another skewer in the small of the leg, tuck it close down to the sidesman, run it through, and do the same on the other side. Cut off the end of the vent, and make a hole large enough for the passage of the rump, as by these means it will much better keep in the seasoning. Ducks are trussed in the same manner,

ept that the feet must be left on, and turned close he legs.

To truss a Hare.

r off the four legs at the first joint, raise the skin of back, and draw it over the hind legs. Leave the whole, draw the skin over the back and slip the fore legs. Cut the skin off the neck and head; take care to leave the ears on, and mind to skin n. Take out the liver and other entrails, and draw gut out of the vent. Cut the sinews that lie under hind legs, bring them up to the fore legs, put a ver through the hind leg, then through the fore leg er the joint, run it through the body, and do the e on the other side. Put another skewer through thick part of the hind legs and body, put the head veen the shoulders, and run a skewer through to p it in its place. Put a skewer in each ear to make n stand erect, and tie a string round the middle of body, over the legs, to keep them in their place. oung fawn may be trussed just in the same manner, ept that the ears must be cut off. Rabbits are d much in the same manner as hares, only observ- to cut off the ears close to the head. Cut open the t, and slit the legs about an inch upon each side of rump. Make the hind legs lie flat, and bring the s to the fore legs. Put a skewer into the hind then into the fore leg, and through the body, g the head round, and put it on the skewer. If would roast two together, truss them at full length h six skewers run through them both, so that they be properly fastened on the spit.

To truss Pheasants and Partridges.

k them very clean, cut a slit at the back of the k, and take out the crop. Loosen the liver and next the breast with your fore finger, and then cut the vent, and draw them. Cut off the pinion at the joint, and wipe the inside with the pinion you e cut off. Beat the breast bone flat with a rolling-

pin, put a skewer in the pinion, and bring the middle of the legs close. Then run the skewer through the legs, body, and the other pinion; twist the head, and put it on the end of the skewer, with the bill fronting the breast. Put another skewer into the sidesman, put the legs close on each side the apron, and then run the skewer through all. If you wish to make the pheasant, particularly if it be a cock, make a pleasing appearance on the table, leave the beautiful feathers on the head, and cover them gently with paper to prevent their being injured by the heat of the fire. You may also save the long feathers in the tail to stick in the rump when roasted. If they are to be boiled, put the legs in the same manner as trussing a fowl. All sorts of moor-game are trussed in the same way.

To truss Woodcocks and Snipes.

GREAT care must be taken in picking these birds, as they are exceedingly tender, especially when they happen not to be quite fresh, and you must therefore be very cautious how you handle them, as even the heat of your hand will some times take off the skin, which will totally destroy the beautiful appearance of the bird. Pick them clean, cut the pinions of the first joint, and with the handle of a knife beat the breast-bone flat. Turn the legs close to the thighs, and tie them together at the joints. Put the thighs close to the pinions, put a skewer into the pinions, and run it through the thighs, body, and the other pinion. Skin the head, turn it, take out the eyes, and put the head on the point of the skewer, with the bill close to the breast. Do not forget that these birds must never be drawn.

To truss wild Fowl.

PICK them clean, cut off the neck close to the back, and with your middle finger loosen the liver and guts next the breast. Cut off the pinion at the first joint, then cut a slit between the vent and the rump, and draw

n clean. Clean them properly with the long fea-
rs on the wing, cut off the nails, and turn the feet
e to the legs. Put a skewer in the pinion, pull the
close to the breast, and run the skewer through
legs, body, and the other pinion. Cut off the
t, and put the rump through it. Wild fowls of any
l may be trussed in the same manner.

To truss Pigeons.

VING picked them clean, cut off the neck close to
back, take out the crop, cut off the vent, and
w out the guts and gizzard, but leave in the liver,
a pigeon has no gall. If they are to be roasted,
off the toes, cut a slit in one of the legs, and put
other through it. Draw the leg tight to the
ion, put a skewer through the pinions, legs, and
y, and with the handle of a knife flatten the breast.
an the gizzard, put it in one of the pinions, and
n the points on the back. If you intend to make a
of them, you must cut the feet off at the joint, turn
legs, and stick them in the sides close to the
ions. If they are to be stewed or boiled, you must
them in the same manner.

To truss Larks.

:k them perfectly clean, cut off their heads, and the
ions of the first joint. Beat the breast-bone flat,
n turn the feet close to the legs, and put one into
other. Draw out the gizzard, and run a skewer
ough the middle of the bodies. Tie the skewer fast
the spit when you put them down to roast. In the
ne manner you may treat wheat-ears, and other
all birds.

CHAP. VIII.

VARIOUS METHODS OF DRESSING POULTRY.

Pullets à la St. Menehout.

TRUSS the legs in the body, slit them all alo the back, and spread them open on a table. Take out the thigh-bones, and beat them with a r ing-pin. Then season them with pepper, salt, ma nutmeg, and sweet herbs. Take a pound and a h of veal cut into thin slices, and put it into a stew-p of a convenient size, to stew the pullets in. Cover and set it over a stove or slow fire, and when it beg to stick to the pan, stir in a little flour, and shake t pan about till it be a little brown. Then pour in much broth as will stew the pullets, stir it together, p in a little whole pepper, an onion, and a little piece bacon or ham. Put in your pullets, cover them clo and let them stew half an hour. Then take them o lay them on the gridiron to brown on the inside, str them over with the yolk of an egg, some bread crum and baste them with a little butter. Let them be a fine brown, and boil the gravy till there is abo enough for sauce; strain it, put in a few mushroor and a small piece of butter rolled in flour. Lay t pullets in the dish, pour in the sauce, garnish w lemon, and send them to table.

Chickens and Tongues.

BOIL half a dozen small chickens very white, boil a peel as many hogs tongues, boil a cauliflower wh in milk and water, and boil a good deal of spina green. Lay your cauliflower in the middle, the chi ens close all round, the tongues round them with roots outwards, and the spinach in little heaps

tween the tongues. Garnish with little pieces of toasted bacon, and lay a small piece on each tongue.

Chicken in Jelly.

LET some jelly stand in a bowl till it be cold, and then lay in a cold roasted chicken, with the breast downwards. Fill up the bowl with jelly that is a little warm, but as little warm as possible so as not to be set. When it is quite cold, set the bowl in warm water, just to loosen the jelly, and then turn it out. Put the chicken into the jelly the day before it is wanted.

To force Chickens.

HAVING rather more than half roasted your chickens, take off the skin, then the meat, and chop it small with shred parsley and crumbs of bread, pepper, and salt, and a little cream. Then put in the meat, and close the skin. You may brown it with a salamander, and serve it up with white sauce.

To fry cold Chickens.

HAVING quartered your chicken, rub the quarters with the yolk of an egg, and strew on them bread crumbs, pepper, salt, nutmeg, grated lemon-peel, and chopped parsley. Fry them. Thicken some gravy with a little flour, and add cyan, mushroom powder, or catchup, with a little lemon juice. Pour it into the dish with the chickens.

To broil Chickens.

HAVING slit your chickens down the back, season them with pepper and salt, and lay them on the gridiron over a clear fire, and at a great distance. Let the inside continue next the fire till it is nearly half done; then turn them, taking care that the bones do not burn, and let them broil till they are of a fine brown. Take some good gravy sauce, with some mushrooms, and garnish with lemon, the liver broiled, and the gizzard cut, slashed, and broiled, with pepper, and salt. Or you may broil your chicken in the following manner; cut it down the back, pepper and salt it,

and broil it. Put over it white mushroom sauce, or melted butter with pickled mushrooms.

To fricassee Chickens.

HAVING skinned your chickens, and cut them into small pieces, wash them in warm water, and dry them very clean with a cloth. Season them with pepper and salt, and put them into a stew-pan with a little water, and a good piece of butter, a little lemon pickle, or half a lemon, a glass of white wine, an anchovy, a little mace and nutmeg, an onion stuck with cloves, a bunch of lemon-thyme, and sweet marjoram. Let these stew together till your chickens are tender, and then lay them on your dish. Thicken the gravy with flour and butter, and strain it. Beat the yolks of three eggs a little and mix them with a large teacupful of rich cream, and put it into your gravy. Shake it over the fire, but do not let it boil, and pour it over your chickens.

Chicken pulled.

A CHICKEN that has been rather under roasted is best for this purpose. Cut off the legs, rumps, and sidebones together, and pull all the white part in little flakes, free from any skin. Toss it up with a little cream, thicken with a piece of butter mixed with flour. Stir it till the butter is melted, and add to it mace finely pounded, some whole pepper, salt, and a little lemon juice. Put this into a dish, lay the rump in the middle, the legs at each end, peppered, salted, and broiled, and send them up to table.

To dress Chickens the Scotch Way.

YOU must first singe your chickens, wash, and then dry them in a clean cloth. Quarter them, and put them into a saucepan with just water enough to cover them. Put in a little bunch of parsley, and some chopped, and a blade or two of mace. Cover them close down. Beat up five or six eggs with the whites, and pour them into the liquor as soon as it boils. As

soon as they are enough, take out the bunch of parsley, and send them to table with the liquor in a deep dish. While they are doing, take care to properly skim them.

Chickens in Aspie.

TAKE two small chickens, and put into them the pinions, livers, and gizzards, with a piece of butter, and some pepper and salt. Cover them with fat bacon, then with paper, run a long skewer through them, tie them to a spit, and roast them. When they are cold, cut them up, put them into the following sauce, shake them round in it, and let them lie a few minutes before they are dished. Take as much cullis as you shall want for sauce, heat it with small green onions chopped, or shalot, a little tarragon and green mint, pepper and salt.

Chickens à la Cavalier.

TAKE as many chickens as you want, and truss them as for boiling. Marinade them two hours in oil, with slices of peeled lemon, parsley, shalot, a clove of garlic, thyme, salt, and spices. Tie them up in slices of lard and paper, with as much of the marinade as you can, and broil them on a slow fire. As soon as they are done, take off the paper, lard, and herbs, and serve them with any sauce you think the most agreeable.

To stew Chickens.

HAVING half boiled two fine chickens, take them up in a pewter dish, and cut them up, separating every joint one from the other, and taking out the breast bones. If the liquor the chickens produce is not sufficient, add a few spoonfuls of the water in which they were boiled, and put in a blade of mace, and a little salt. Cover it close with another dish, and set it over a stove or chaffing-dish of coals. Let it stew till the chickens are enough, and then send them hot to table. This is a pretty dish for any sick person, or

for a lady who lies in. In the same manner you m dress partridges, moor-game, or rabbits.

Another Method.

CUT a chicken into pieces, and also a carp with t roe, a dozen and a half of small onions, a slice ham, a bundle of parsley, some thyme, basil, a four cloves. Put all together in a stew-pan with piece of butter, and simmer it a little over a slow fi Put in some broth, a little white wine, flour, pepp and salt. Let it stew till the chicken is done, and t sauce properly reduced. Then take out the her and ham, put in a chopped anchovy and a few cape and place the chicken on the dish. Skim the sauc and serve it with the meat, using fried bread f garnish.

Artificial Chickens.

HAVING made a rich forcemeat with chickens, ve or lamb, seasoned with pepper, salt, parsley, a shal a piece of fat bacon, a little butter, and the yolk an egg, work it up into the shape of chickens, puttir the foot of the bird you intend to imitate in t middle, so as just to appear at the bottom. Roll t forcemeat well in the yolk of an egg, then the crum of bread, send them to the oven, and bake them a light brown; but in order that they may not tou each other, put them on tin plates well buttere You may either send them to table dry, or with gra in the dish. Pigeons may be imitated the same way

Chicken Chiringrate.

CUT off the feet of your chickens, and beat t breast-bone flat with a rolling-pin, but take care n to break the ſkin. Flour them, fry them in butt till they are of a fine brown, and then drain all t fat out of the pan, but leave in the chickens. L over your chickens a pound of gravy-beef cut ve thin, a piece of beef also cut thin, a little mace, tw or three cloves, some whole pepper, an onion, small bunch of sweet herbs, and a piece of carr

Then pour in a quart of boiling water, cover it close, and let it stew for a quarter of an hour. Take out the chickens, and keep them hot. Let the gravy boil till it is quite rich and good, and then strain it off, and put it into your pan again, with two spoonfuls of red wine, and a few mushrooms. Put in your chickens again, and as soon as they are warm, take them up, lay them in your dish, and pour your sauce over them. Garnish with lemon and a few slices of ham broiled, and send them to table.

Chickens Feet with Forcemeat.

Procure as many chickens feet as you want, and strip off the skin by scalding them; then tie them up in a bundle, and stew them in a braze. Boil them till they be tender, with a little seasoning, and then dry them in a cloth. You may make any kind of forcemeat you please, and fill up the claws with it. Dip them into some beaten eggs, and strew over them crumbs of bread. Do it a second time, press it well on, and fry them with plenty of lard. Serve them up without any sauce in the dish, with a heap of fried parsley under them. Fowls or chickens feet make a pretty second dish, and may be done various ways, either in a little brown sauce, with asparagus tops, peas, artichoke bottoms, or in a fricassee, or with any kind of white sauce.

A Fowl with its own Gravy.

Having trussed a fowl as for boiling, lard it quite through with bacon, ham, and parsley. Put it in a pan of its own size, with a little butter, two or three slices of peeled lemon, a bundle of sweet herbs, three cloves, sliced onions, carrots, pepper, salt, a little broth, and a glass of white wine. Stew them slowly till they be done, skim, and strain the gravy, and serve it with the fowl. You may omit the lemon, if you have any objection to it.

Fowls stuffed.

BONE your fowls, fill them with the following forcemeat, and roast them. Take half a pound of beef suet, the meat of a fowl cut very small, and beat them in a mortar, with a pound of veal, some truffles, morels, and mushrooms, cut small, a few sweet herbs, and parsley shred fine, some grated nutmeg, pepper, salt, and grated lemon-peel.—Have ready for sauce, some good gravy, with truffles and morels. You may lard the fowls, if you please.

A Fowl forced, with a Ragoo of Oysters.

STUFF the craw of a fowl with a forcemeat, in which are a dozen oysters. Cover the breast of the fowl with slices of bacon; then put on a sheet of paper, and roast it. Take some cullis or good gravy, put in some oysters with their liquor strained, a little mushroom powder or catchup, lemon-juice, and thicken it with flour. Add some chyan and salt, if necessary, and boil it up. When the fowl is done, take off the bacon, and send it to table with the sauce in the dish.

To stew a Fowl.

HAVING trussed a fowl as for boiling, put it into a stew-pan with a piece of butter, chopped parsley, shalot, and mushrooms. Stew it on a slow fire about a quarter of an hour, turning it often. Then put it into another stew-pan, with slices of veal and ham, and all the first seasoning. Cover it with slices of bacon, stew it gently for a quarter of an hour longer, and then add a little whole pepper, and some salt, a little broth and white wine, and, having finished it on a slow fire, skim and strain the braze. When it is quite ready, squeeze in a lemon, wipe the fowl clean from the fat, and serve it up.

To force a Fowl.

PICK a large fowl clean, cut it down the back, take out the entrails, and take the skin off whole. Cut

: flesh from the bones, and chop it with half a pint oysters, an ounce of beef marrow, and a little ɔper and salt, mix it up with cream, lay the meat the bones, draw the skin over it, and sew up the ck. Cut large thin slices of bacon, lay them over : breast of your fowl, and tie the bacon on with a ckthread. It will take one hour roasting before a derate fire. Make a good brown gravy sauce, ur it into your dish, take the bacon off, lay in your wl, and serve it up, garnished with oysters, mush-ɔms, or pickles.

A Fowl with sharp Sauce.

AVING trussed a fowl as for roasting, make a force-eat with scraped lard, or butter, a little tarragon, ervil, burnet, garden-cress, pepper, salt, and the lks of two or three eggs. Stuff the fowl with it, d make the sauce with a little cullis, a few of the ove herbs pounded, two anchovies, and a few pers. When it is done, strain it, add a little ore cullis, and a little mustard, pepper, and salt. Varm it, but do not boil it, and send it up with your asted fowl.

To marinade a Fowl.

AKE a large fowl, and with your finger raise the skin om the breast-bone. Cut a veal sweetbread very nall, a few oysters, a few mushrooms, an anchovy, me pepper, a little nutmeg, some lemon-peel, and little thyme. Chop all together small, and mix it ith the yolk of an egg. Stuff it in between the kin and flesh, but take care that you do not break e skin, and then stuff what oysters you please into e body of the fowl. If you chuse it, you may lard he breast of your fowl with bacon. Paper the breast, nd roast it. Make a good gravy, garnish with lemon, nd send it up to table.

A Fowl à la Braise.

AVING trussed your fowl as for boiling, put over it layer of fat bacon, cut in pretty thin slices. Wrap

it round in beet-leaves, then in a veal caul, and put it into a large saucepan with three pints of water, a glass of Madeira wine, a bunch of sweet herbs, two or three blades of mace, and half a lemon. Stew it till it is quite tender, then take it up, and skim off the fat. Thicken your gravy with flour and butter, and strain it through a hair sieve. Put to it a pint of oysters, and a teacup full of thick cream. Keep shaking your tossing-pan over the fire, and when it has simmered a little, serve up your fowl with the bacon, beet-leaves, and caul on, and pour your sauce hot upon it. Garnish with barberries, or red beet-root.

To hash Fowls.

HAVING cut your fowl into pieces, put to it some gravy, with a little cream, some catchup, or mushroom powder, grated lemon-peel, some nutmeg, a few oysters and their liquor, and a piece of butter rolled in flour. Keep it stirring till the butter is melted, and then lay sippets round the dish.

Another Method.

CUT up your fowl as for eating, and put it into a tossing-pan, with half a pint of gravy, a tea-spoonful of lemon pickle, a little mushroom catchup, a slice of lemon, and thicken it with flour and butter. Just before you dish it up, put in a spoonful of good cream, lay sippets round your dish, and send it up to table.

To ragoo Fowls.

HAVING procured a large capon, or two pullets, cut off their pinions and feet, and tuck in the legs. Prepare your ragoo thus: Get a veal sweet-bread, or two of lambs, the fat liver of a turkey or fowls, some cock's stones, three or four mūshrooms, and a thin slice or two of lemon. Blanch all well with eggs, cut them into small dice, and stew them in a ladle of cullis. You may add to it three or four gizzards, and a few coxcombs, boiled till they are tender. Fill up the

bellies of your fowls or capon, and sew them up at both ends, but make a reserve of some of your ragoo to pour over them. Put them across upon a lark-spit, and tie them upon another. Lard them with bacon, cover them with paper, and roast them gently, that they may be nice and white. Strew in a little minced parsley, and a little shalot. Squeeze in the juice of a lemon or orange, and serve them up with the ragoo under them.

A Fowl, Servant-Fashion.

HAVING trussed a fowl as for roasting, make a force-meat with the liver, chopped parsley, shalots, butter, pepper, and salt. Stuff the fowl with it, cover it with buttered paper, and roast it. When it is three parts done, take off the paper, baste it with yolks of eggs beaten up with melted butter, and a good quantity of bread crumbs. Finish the roasting, when it will be of a fine yellow colour.—Make a sauce with a little butter, an anchovy chopped, a few capers, a little flour, broth, pepper, salt, and a little nutmeg. Thicken the sauce, and serve it up under the fowl.

To dress a cold Fowl.

CUT your fowl into quarters, and beat up an egg or two. Grate in a little nutmeg, put in a little sauce, some chopped parsley, and a few crumbs of bread. Beat them well together, and dip your fowl into this batter. Then put them into a stew-pan in hot dripping, and fry them of a fine light brown. Prepare a little good gravy, thickened with a little flour, and put in a spoonful of catchup. Lay the fry in the dish, and pour the sauce over it. You may garnish with lemon or a few mushrooms.

Another Method.

HAVING peeled off the skin of the fowl, and pulled the flesh off the bones in as large pieces as possible, drudge it with a little flour, and fry it in butter of a nice brown. Toss it up in rich gravy, well seasoned,

and thicken it with a piece of butter rolled in flour. Squeeze in the juice of a lemon, and send it up to table.

To roast a Fowl with Chesnuts.

ROAST some chesnuts very carefully, so that they may not be burnt, and then take off the skins, and peel them. Cut about a dozen of them small, and bruise them in a mortar. Parboil the liver of the fowl, bruise it, and cut about a quarter of a pound of ham or bacon, and pound it. Then mix them all together, with a good quantity of chopped parsley, sweet herbs, some mace, pepper, salt, and nutmeg. Mix these together, put it into your fowl, and roast it. The best way of doing this is to tie the neck, and hang it up by the legs to roast with a string, and then baste it with butter. For sauce, you may take the rest of the chesnuts peeled and skinned, put them into some good gravy, with a little white wine; and thicken it with a piece of butter rolled in flour. Then lay your fowl in the dish, pour in the sauce, garnish with lemon, and send it up to table.

To dress a Turkey.

HAVING boned your turkey, make the following forcemeat. Cut the flesh of a fowl small, and beat a pound of veal in a mortar, with half a pound of beef suet, as much crumbs of bread, some mushrooms, truffles, and morels, cut small; a few sweet herbs and parsley, with some nutmeg, pepper, and salt, a little beaten mace, and some lemon-peel.—Mix all these together with the yolks of two eggs, put it into your turkey, and roast it. Make your sauce of good gravy, and put into it mushrooms, truffles, and morels. You may lard your turkey, if you please.

To roast a Turkey.

HAVING cut your turkey down the back, and boned it with a sharp knife; with a forcemeat, made as above directed, fill up the places where the bones came out, and fill the body, so that it may look just

as it did before it was boned. Then sew up the back, and roast it. Be sure to leave the pinions on. Put good gravy into the dish, and garnish with lemon. You may use oyster sauce, celery sauce, or any other sauce you please.

A Turkey roasted with Cray-fish.

Truss a young turkey, as for roasting, and make a forcemeat with some fat bacon, suet, and the white of a chicken, all cut as fine as possible, with some fresh mushrooms, finely minced. Mix these ingredients well together, with some pepper, salt, the leaves of sweet herbs picked clean from the stalks, and a little grated nutmeg. Mix them and chop them well together. Then boil some crumbs of bread in rich cream, and put it to the forcemeat. Take the yolks of two new-laid eggs, beat them well, and mix them in the forcemeat. Stuff the crop of the turkey, raise the skin a little above the breast, and put as much of the forcemeat as will go in without tearing it. If any be left, put it into the body. Wash some cray-fish, boil them in water, and pick out the tails and bodies. Cut some mushrooms, but not small, some truffles in thin slices, some artichoke-bottoms and asparagus-tops, boiled and cut in pieces. Mix all these together with the cray-fish, put them into a saucepan, with a piece of butter, some nutmeg cut in slices, pepper, salt, three or four slices of lemon, and a little onion cut small. Let all these simmer over a slow fire, and when it is enough, put in some cullis of cray-fish to thicken it. Put some of this ragoo into the body of the turkey, tie it up at both ends, and skewer and spit it for roasting. Strew some stuffing over it, then some slices of bacon, and cover all with buttered paper. Let it be thoroughly done before a good fire, and then take off the paper and bacon, pour the rest of the ragoo over it, and send it up to table.

Turkey à la Daube.

Having cut the turkey down the back just enough to enable you to bone it, without spoiling the look of it,

stuff it with forcemeat made of oysters chopped fine, crumbs of bread, pepper, salt, shalots, a very little thyme, parsley, and butter. Fill it as full as you like, sew it up, and tie it up in a clean cloth. Then boil it till it be white; but be careful not to do it too much. You may serve it up with oyster sauce, or make a rich gravy of the bones, with a piece of veal, mutton, and bacon, seasoned with pepper, salt, shalots, and a little bit of mace. Strain it off through a sieve, and stew your turkey in it, after it is half-boiled, just half an hour. Dish it up with the gravy after it is well skimmed, strained, and thickened with a few mushrooms stewed white, or stewed palates, forcemeat balls, fried oysters, or sweetbreads, and pieces of lemon.

Turkeys and Chickens.

TAKE a turkey, and as many chickens as you like, season them with salt, pepper, and cloves, and boil them; and to every quart of broth, put a quarter of a pound of rice, or vermicelli. This is eaten with sugar and cinnamon, though these may both be omitted. This is a Dutch dish.

A Turkey dressed the Italian Way.

HAVING minced the liver of a young turkey very fine, with some chopped parsley and some fresh mushrooms, some pepper, salt, and more than an ounce of butter, mix them well together, and put them into the body of the turkey. Put a piece of butter into a stewpan, some shalots, and pepper and salt. When it is hot, put in the turkey, turn it often, that it may be of a fine brown, and lay it to cool. Then lap over it some slices of bacon, and cover it all over with paper; put it upon a spit, and lay it down to roast. In the mean time, cut some large mushrooms very fine, with twice the quantity of parsley, and a few green onions cut small. Put half a pint of white wine into a saucepan, and, as soon as it is hot, put in these ingredients, add some pepper and salt, the juice of a lemon, and two cloves of garlic. Let them boil, and then

n a quarter of a pint of rich gravy, and a teacupful of oil. Let all boil up once or twice, take out the garlic, and put in a piece of butter in flour. Lay the turkey in the dish, and pour uce over it.

To stew a Turkey.

t a small turkey, and fill it with the following neat. Take half a pound of veal, the meat of pigeons, and a pickled tongue boiled and peeled. these all together, and beat them in a mortar, some marrow from a beef bone, or a pound of rom a loin of veal. Season them with two or cloves, two or three blades of mace, half a nut- lried before the fire and pounded, and some salt. ll these well together, fill the turkey, and fry it ine brown. Put it into a pot that will just hold r some skewers at the bottom of the pot to the turkey from sticking, and put in a quart od beef gravy. Cover it close, and let it stew lf an hour very gently. Then put in a glass of ine, a spoonful of catchup, a large spoonful of d mushrooms, some truffles, morels, and a of butter rolled in flour. Cover it close, and let r half an hour longer. Fry some hollow French then take some oysters, stew them in a saucepan their own liquor, a bit of mace, a little white and a piece of butter rolled in flour. Let them till pretty thick, and then fill the rolls with them. he turkey in the dish, pour the sauce over it, lay lls on each side, and send it up to table.

Another Method.

E a good forcemeat of veal, and stuff it into the of a large turkey. Having skewered it for boiling, in soft water till it be almost enough. Then take ur turkey, and put it in a pot, with some of the it was boiled in, to keep it hot. Put seven or heads of celery, well washed and cleaned, into the the turkey was boiled in. As soon as they are

tender, take them up, and put in your turkey with the breast downwards, and stew it a quarter of an hour. Then take it up, and thicken your sauce with butter and flour. Then put in your celery, pour the sauce and celery hot upon the turkey's breast, and serve it up.

A Turkey with pickled Pork and Onions.

TAKE twenty-four small white onions, and boil them in broth, with half a pound of pickled pork cut into thin slices, a bundle of parsley, some green shalots, some thyme, two cloves, and a little whole pepper and salt. As soon as they be done, drain them, put them into the turkey, and wrap it in slices of bacon, and paper over it, and then roast it. Make a sauce with a piece of butter, a slice of ham, two shalots, and a few mushrooms. Let them soak a little, and then add two spoonfuls of broth, and as much cullis. Simmer it about an hour, skim it, and drain it. When the whole is ready, add a small spoonful of mustard, a little pepper and salt, and serve it up.

A Turkey stuffed.

MINCE a pound of beef, and three quarters of a pound of suet, very small. Season it with pepper, salt, cloves, mace, and sweet marjoram, and mix them with two or three eggs. Loosen the skin all round the turkey, and stuff it. Then spit it and roast it. This is the Hamburg method of dressing a turkey.

A Turkey in Jelly.

HAVING boiled a turkey properly white, let it stand till it be cold, and in the mean time prepare the following jelly. Skin a fowl and take off all the fat; but do not cut it into pieces, nor break the bones. Take four pounds of a leg of veal, without any fat or skin, and put it into a well-tinned saucepan. Put to it three quarts of water, and set it on a very clear fire till it begins to simmer; but be sure to skim it well, and take great care that it does not boil. When it is skimmed, keep it just simmering, and put to it two

arge blades of mace, half a nutmeg, twenty corns of white pepper, and a little piece of lemon-peel the size of a six-pence. This will require six or seven hours boiling. When you think the jelly is stiff enough, which you will know by taking a little out to cool, be ure to skim off all the fat, if there be any, without disurbing the meat in the saucepan. A quarter of an our before it is done, throw in a large teaspoonful of alt, and squeeze in the juice of half a Seville orange r lemon. When you think it is enough, strain it hrough a sieve; but do not pour it all quite off to the ottom, for fear of settlings. Lay your turkey into he dish, in which you intend to send it up to table, beat up the whites of six eggs to a froth, and put the liquor to it. Then boil it five or six minutes, run it through a jelly-bag till it is quite clear, and then pour the liquor over the turkey. Let it stand till quite cold, and, having given different colours to the jelly, with a spoon sprinkle it over in what forms you please, and send it to table. If you can get a few nasturtium flowers, and stick them in different parts, they will have a pretty effect, but all these ornaments depend on taste and fancy.

To glaze a Turkey.

Pick, draw, and singe a young turkey, but do not let it be too small. Lay it a little time over a clear charcoal fire, and turn it often. Prepare a ragoo of sweetbreads, take off the turkey, split it down the back, fill it with the ragoo, sew it up, and lard it with bacon. At the bottom of a deep stewpan put some slices of ham, veal, and beef. Lay the turkey upon these, and strew over it some sweet herbs, cover them close, and let them stew over a slow fire. When they are enough, take off the stewpan, take out the turkey, and then pour into the turkey a little good broth. Stir it about, strain off the liquor, and skim off the fat. Set it over the fire again, and boil it to a jelly. Then put in the turkey, and set the pan over a gentle fire or

stove, and it will be soon well glazed. Pour some essence of ham into the dish, and put in the turkey.

Turkey à la Hâte.

HAVING trussed a turkey with the legs inwards, flatten it as much as you can, and put it into a stewpan, with melted lard, chopped parsley, shalots, mushrooms, and a little garlic. Give it a few turns on the fire, and add the juice of half a lemon to keep it white. Then put it into another stewpan, with slices of veal, a slice of ham, the melted lard, and every thing as used before, adding whole pepper and salt. Cover it over with slices of lard, and stew it gently about half an hour over a slow fire. Then put to it a glass of wine, and a little broth, and finish the brazing. Skim and strain the sauce, add a little cullis to it, reduce it to a proper consistence, and then send it up to table.

To hash a Turkey.

STIR some flour rolled in a piece of butter into some cream and a little veal gravy, and give it a broil. Cut the turkey into pieces of a moderate size and put it into the sauce, with some grated lemon-peel, white pepper, and mace pounded, a little mushroom powder, or catchup. Simmer them up, and add to it some oysters, if you choose.

Another Method.

FIRST take the legs of your turkey, and then cut the thighs into two pieces; cut off the pinions, and also the breast into pretty large pieces; but remember to take off the skin, or it will give a greasy taste to the gravy. Put it into a stewpan with a pint of gravy, a teaspoonful of lemon-pickle, a slice of the end of a lemon, and a little beaten mace. Boil your turkey six or seven minutes; but, if you boil it longer, it will make it hard. Put it on your dish, and thicken your gravy with flour and butter. Mix the yolks of two eggs with a spoonful of thick cream, and put it into your gravy. Shake it over the fire till it is quite

hot, but do not let it boil. Strain it, and pour it over your turkey. Lay sippets round it, garnish with lemon or parsley, and send it up to table.

Ducks à la Braise.

HAVING larded your duck, put a slice or two of beef at the bottom of your stewpan, then the duck, a piece of bacon, and some more beef sliced, a carrot, an onion, a slice of lemon, some whole pepper, and a bunch of sweet herbs. Cover this close, and set it a few minutes over the fire. Then shake in some flour, pour in near a quart of broth, or boiling water, and a little red wine heated. Stew it about half an hour, strain the sauce, skim it, put to it chyan, and more wine, if necessary, with a shalot, and a little lemon-juice. Some add artichoke-bottoms boiled and quartered.

Ducks à la Mode.

TAKE two ducks, slit them down the backs, and bone them carefully. Make a forcemeat of the crumb of a penny loaf, four ounces of fat bacon scraped, a little parsley, thyme, lemon-peel, two shalots or onions shred very fine, with pepper, salt, and nutmeg, to your taste, and two eggs. Stuff your ducks with this, and sew them up. Then lard them down each side of the breast with bacon, dredge them well with flour, and put them into a Dutch oven to brown. Then put them into a stewpan with three pints of gravy, a glass of red wine, a teaspoonful of lemon-pickle, a large one of walnut or mushroom catchup, one of browning, and an anchovy, with chyan pepper to your taste. Stew them gently over a slow fire for an hour; and when they are enough, thicken your gravy, and put in a few truffles and morels. Strain your gravy and pour it upon them.

A Duck with green Peas.

PUT a piece of fresh butter into a deep stew-pan, and set it over the fire. Singe your duck, flour it, and put it into the pan. Turn it two or three minutes, and

then pour out all the fat, but let the duck remain in the pan. Put to it a pint of gravy, a pint of peas, two lettuces cut small, a small bundle of sweet herbs, and a little pepper and salt. Cover them closely, and let them stew for half an hour, now and then giving the pan a shake. When they are nearly done, grate in a little nutmeg, put in a very little beaten mace, and thicken it either with a piece of butter rolled in flour, or the yolk of an egg beat up with two or three spoonfuls of cream. Shake it all together for three or four minutes, take out the sweet herbs, lay the duck in the dish, and pour the sauce over it.

Macedonian Ducks.

TAKE four artichoke-bottoms, and cut them into pieces. Put them into boiling water, with about a pint of garden beans first scalded and husked. Boil these together till almost done, and then drain them. Put the whole into the stewpan, with a good piece of butter, chopped mushrooms, a little winter savory, parsley, and shalots, all finely chopped. Add a little flour, two spoonfuls of veal gravy, and a glass of white wine. Simmer them slowly till all is well done, and the sauce reduced to a proper consistence. Last of all, add a little cullis, a squeeze of a lemon, and a little pepper and salt. Serve this ragoo under two ducks quartered, and brazed in a well seasoned braze, with slices of veal and bacon.

To hash Ducks.

HAVING roasted two ducks till they be nearly three parts done, take them up, and let them stand to cool. Then cut the breast into thin slices, and take care of the gravy. The legs will serve for another dish, which you may dress by wrapping them in a caul with a good forcemeat, and serve them up with cullis sauce. For the fillets, cut cucumbers, and marinade them about an hour, with a little vinegar, salt, and an onion sliced. Then take out the onion, squeeze the cucumbers in a cloth, and put them into a stew-pan with a bit of

tter, a slice of ham, a little broth, flour, and veal ıvy. Boil it slowly, skim it well, take out the n, and put the meat to it to warm, without boiling. ıu may do the same with chopped truffles, or mush- ıms, or any thing else in season. You may hash old roasted duck in this manner.

To boil Ducks the French Way.

ıKE two dozen of roasted chesnuts, and put them o a pint of rich beef gravy, with a few leaves of 'me, two small onions, a little whole pepper, and ace of ginger. Then take a fine tame duck, lard and half roast it. Put it into the gravy, let it stew ı minutes, and put in a quarter of a pint of red ne. When the duck is enough, take it out, and il up the gravy to a proper thickness. Skim it very an from fat, lay the duck in the dish, pour the uce over it, garnish with lemon, and send it up to ble.

Another French Method.

AVING larded your ducks, and half roasted them, ke them off the spit, and put them into a large rthen pipkin, with half a pint of red wine, a pint good gravy, some chesnuts roasted and peeled, half pint of large oysters, the liquor strained and the ards taken off, two or three little onions minced all, a very little stripped thyme, mace, pepper, and ittle ginger finely beaten, with the crust of a French ll grated. Cover it close, and let it stew half an ur over a slow fire. When they are enough, take em up, and pour the sauce over them.

Ducklings rolled.

ıT a pretty large duckling into two, bone it tho- ıghly, and lay on a forcemeat made with the breasts roasted poultry. Roll it up, tie slices of bacon ınd it, and boil it in a little broth, with a glass of ıite wine, a bundle of sweet herbs, and two cloves. hen it is done, gently squeeze out the fat, and wipe

out the duck clean. Send it up to table with what sauce you like best.

To dress wild Ducks.

HAVING half roasted your duck, lay it in a dish, and carve it, but leave the joints hanging together. Throw a little pepper and salt, and squeeze the juice of a lemon over it. Turn it on the breast, and press it hard with a plate, and add to its own gravy two or three spoonfuls of good made gravy. Cover it close with another dish, and set it over a stove ten minutes. Then send it to table hot in the dish it was done in, and garnish with lemon.

Goose à la Mode.

HAVING picked, cleaned, skinned, and boned your goose nicely, take off the fat, and boil and peel a dried tongue. Treat a fowl in the same manner as the goose, season it with pepper, salt, and beaten mace, and roll it round the tongue. Season the goose in the same manner, and put both tongue and fowl into the goose. Put it into a little pot that will just hold it, with two quarts of beef gravy, a bundle of sweet herbs, and an onion. Put some slices of ham, or good bacon, between the fowl and goose; then cover it close, and let it stew very slowly for an hour over the fire. Then take up your goose, and skim off all the fat. Strain it, and put in a glass of red wine, two spoonfuls of catchup, a veal sweetbread cut small, some truffles, mushrooms, and morels, a piece of butter rolled in flour, and, if wanted, some pepper and salt. Put in the goose again, cover it close, and let it stew half an hour longer. Then take it up, pour the ragoo over it, and garnish with lemon. You must remember to save the bones of the goose and fowl, and put them into the gravy when it is first set on. It will be an improvement, if you roll some beef marrow between the tongue and the fowl, and between the fowl and the goose, as it will make them mellow, and eat the finer. It may not be improper

here to observe, that the best method to bone a goose or fowl of any sort is to begin at the breast, and take out all the bones without cutting the back; for when it is sewed up, and you come to stew it, it generally bursts in the back, whereby the shape of it is spoiled.

To smoke a Goose.

TAKE off all the fat of a large stubble goose, and dry it well inside and out with a cloth. Wash it all over with vinegar, and then rub it over with common salt, saltpetre, and a quarter of a pound of coarse sugar. Rub the salt well in, and let it lie a fortnight, then drain it well, sew it up in a cloth, and let it hang in the chimney for a month. You may then boil it, and serve it up with onion sauce, greens, &c.

To ragoo a Goose.

HAVING beat the breast down with a cleaver, press it down with your hand, skin it, and dip it into scalding water. As soon as it is cold, lard it with bacon, and season it with pepper, salt, and a little beaten mace. Then flour it all over, take a pound of good beef suet cut small, and put it into a deep stewpan. As soon as it is melted, put in your goose, and let it be brown on both sides. Then put in a quart of boiling gravy, an onion or two, a bundle of sweet herbs, some whole pepper, and a few cloves. Cover it close, and let it stew softly till it is tender. An hour will do it, if it be small, and an hour and a half, if large. In the mean time, boil some turnips almost enough, some carrots and onions quite enough. Cut your turnips and carrots the same as for a harrico of mutton, and put them into a saucepan with half a pint of good beef gravy, a little pepper and salt, a piece of butter rolled in flour, and stew them all together a quarter of an hour. Take the goose and well drain it, then lay it in the dish, and pour the ragoo over it.

To marinade a Goose.

TAKE all the bones out of your goose, and make the following forcemeat. Take ten or twelve sage-leaves, two large onions, and two or three large sharp apples, shred very fine. Mix these with the crumb of a penny loaf, four ounces of beef marrow, a glass of red wine, half a nutmeg grated, pepper, salt, and a little lemon-peel shred small. Make this into a light stuffing, with the yolks of four eggs, about an hour before you want it, and then put it into the goose. Fry the goose of a good brown, then put it into a deep stewpan, with two quarts of good gravy, and cover it close. Having let it stew two hours, take it out, and skim off the fat. Add to it a large spoonful of lemon-pickle, one of browning, one of red wine, an anchovy shred fine, beaten mace, pepper, and salt to your palate. Thicken it with flour and butter, give it a boil, dish up your goose, strain your gravy, and pour it over it.

To stew Giblets.

HAVING cut the neck into four pieces, and the pinions into two; slice the gizzard, clean it well, and stew them in two quarts of water, or mutton broth, with a handful of sweet herbs, an anchovy, a few pepper corns, three or four cloves, a spoonful of catchup, and an onion. As soon as the giblets are tender, put in a spoonful of good cream, and thicken it with flour and butter. Lay sippets round a soup-dish, pour in the whole, after straining it, and send them up to table.

Another Method.

SCALD and clean your giblets well, cut off the bill, divide the head, skin the feet, and stew all in just water enough for sauce. Put in a sprig of thyme, some whole black pepper, and an onion. Let them do till they are tender, and then strain the sauce. If the sauce is not thick enough, add a little catchup and flour. Lay sippets round the dish, pour in your giblets and sauce, and serve them up.

Giblets à la Turtle.

CLEAN three pair of giblets well, and cut them as before directed. Put them into a stewpan with four pounds of scrag of veal, and two pounds of lean beef, covered with water. When they boil, skim them very clean. Then put in six cloves, four blades of mace, eight corns of allspice, beaten very fine; some basil, sweet marjoram, winter savory, and a little thyme, chopped very fine; three onions, two turnips, and one carrot. Stew them all tender, then strain them through a sieve, and wash them clean out of the herbs in some warm water. Put a piece of butter into your stewpan, melt it, and put in as much flour as will thicken it. Stir it till it is smooth, then put in your liquor, and keep stirring it all the time, otherwise it will go into lumps, and should that happen, you must strain it through a sieve. Then put in a pint of Madeira wine, some pepper and salt, and a little chyan pepper. Stew it ten minutes, and then put in your giblets. Add the juice of a lemon, stew them a quarter of an hour, and serve them up in a tureen. Never put your livers in at first, but boil them in a saucepan of water by themselves. If you choose it, you may put egg-balls into your dish, made thus: Beat the yolks of six eggs boiled hard, in a mortar; throw in a spoonful of flour, and the yolk of a raw egg, and beat them together till they are smooth. Then roll them in little balls, scald them in boiling water, and put them in just before you serve up the giblets.

Pigeons en Compote.

SKEWER six young pigeons as for boiling. Grate the crumb of a penny loaf, take half a pound of fat bacon, shred some sweet herbs and parsley fine, two shalots or a little onion, a little lemon-peel, and a little grated nutmeg; season it with pepper and salt, and mix it up with the yolks of two eggs. Put this forcemeat into the craws and bellies of your pigeons, lard them down the breast, and fry them brown with

a little butter. Then put them into a stewpan, with a pint of strong brown gravy, a gill of white wine, and stew them three quarters of an hour. Thicken it with a little butter rolled in flour, season it with salt and chyan pepper, put the pigeons in the dish, and strain the gravy over them. Send them up hot to table with some forcemeat balls laid round them.

Pigeons à la Soussel.

HAVING boned four pigeons, make a forcemeat as above directed. Stuff them, and put them into a stewpan with a pint of veal gravy. Stew them very gently half an hour, and then take them out. Wrap them all round with a veal forcemeat, rub them over with the yolk of an egg, and fry them in good dripping of a nice brown. Take the gravy they were stewed in, skim off the fat, thicken it with a little butter rolled in flour, the yolk of an egg, and a gill of cream beat up. Season it with pepper and salt, mix all together, and keep it stirring one way till it is smooth. Strain it into your dish, and put on the pigeons. Garnish with plenty of crisped parsley.

Pigeons à la Duxelle.

TAKE four or five pigeons, cut off their feet and pinions, and split them down the breast; then take out the livers, and flatten them with a cleaver. Make a hot marinade of some scraped bacon, seasoned with a mushroom or two, green onions, pepper, salt, thyme, parsley, and a little nutmeg. Fry all for a few minutes, and let the pigeons be heated through in it, and let them remain till you put them upon your gridiron. Take a thin slice of ham for each pigeon, and put them with the ham always at top; that is, when you turn your pigeons, turn your ham upon them. For your sauce, take a ladle of gravy, some sweet basil, a little thyme, parsley, and shalot, minced very fine, and a few slices of mushrooms, boiled all together a few minutes. Dish them up with their breast downwards, let your ham continue upon them,

our your sauce over them, with the juice of an or lemon.

Pigeons Surtout.

your pigeons, lay a slice of bacon on their , and a slice of veal beaten with the back of a and seasoned with mace, pepper, and salt. it on with two small skewers which will be than tying it. Roast them on a fine bird spit, them with a piece of butter, then with the yolk gg, and afterwards with some crumbs of bread, nutmeg, and sweet herbs. When they are h, lay them in your dish, and pour on them some gravy, seasoned with truffles, morels, and ooms.

Pigeons in Savoury Jelly.

NG roasted your pigeons with the heads and feet it a sprig of myrtle in their bills. Make the kind of jelly as directed for chickens, and when t, lay in the pigeons with their breasts down- Fill up your bowl with the jelly, and turn

Pigeons à la Daube.

the bellies of your pigeons with the following eat: Take a pound of veal, a pound of beef nd beat them in a mortar; take an equal quantity ad crumbs, some pepper, salt, nutmeg, beaten a little lemon-peel cut small, some parsley cut and a very little thyme stripped. Mix all to- with the yolks of two eggs, fill the pigeons, tten their breasts down. Then flour them, and m a little brown in fresh butter. Then pour t clean out of the pan, and put the gravy to geons. Cover them close, and let them stew a r of an hour, or till you think they are quite h. In the mean time make the following sauce: layer of bacon in a large saucepan, then a layer d, a layer of coarse beef, and a pound of veal ry thin, a piece of carrot, a bundle of sweet

herbs, an onion, some black and white pepper, a blade or two of mace, and four or five cloves. Cover the saucepan close, set it over a slow fire, and draw it till it is brown, to make the gravy of a fine light brown. Then put in a quart of boiling water, and let it stew till the gravy is quite rich and good. Then strain it off, and skim off all the fat. When your pigeons are enough, take them up, lay them in your dish, and pour this sauce over them. On each pigeon lay a bay-leaf, and a slice of bacon on each leaf.

Pigeons à la Royale.

TAKE any number of pigeons you please, that are of an equal size, put a peeled truffle in each, and give them a fry in butter, with chopped mushrooms, parsley, a slice of ham, and some pepper and salt. Put them into a saucepan to braze, with a few slices of veal first scalded, and the first seasoning over the pigeons. Cover them with thin slices of bacon, and put a sheet of white paper over the whole. Stop the pan close, and let them simmer over a slow fire till they are quite tender. Take out the pigeons, and clean them from the fat. Strain the braze, and boil it a moment, in order to skim it very clean. When it is ready, squeeze in a lemon, and pour the sauce over the pigeons.

Pigeons in Disguise.

HAVING drawn and trussed your pigeons, season them with pepper and salt. Make a nice puff paste, and roll each pigeon in a piece of it. Tie them in a cloth, and take care the paste does not break. Then boil them an hour and a half in plenty of water; but take care, when you untie them, that they do not break. Put them in a dish, and pour to them a little good gravy.

Pigeons in Pimlico.

TAKE some fat and lean ham or bacon, some mushrooms, truffles, parsley, and sweet herbs, and the livers of the pigeons. Season with beaten mace,

pepper, and salt; and beat all this together with two raw eggs, and put it into their bellies. Roll them all in a thin slice of veal, and put over them a thin slice of bacon. Wrap them up in white paper, and roast them on a small spit. In the mean time make a ragoo of truffles and mushrooms chopped small, with some parsley also cut small. Put to it half a pint of good veal gravy, and thicken it with a piece of butter rolled in flour. Baste your pigeons, and about an hour will do them. When they are enough, lay them in your dish, take off the paper, and pour your sauce over them. You may garnish with patties, which may be thus made: Take veal and cold ham, and an equal quantity of beef suet, some mushrooms, sweet herbs, and spice. Chop them small, set them on the fire, and moisten them with milk or cream. Then make a little puff-paste, roll it, and make little patties about an inch deep, and two inches long. Fill them with the above ingredients, cover them close, and bake them, and lay six of them round the dish.

Pigeons à la Charmante.

HAVING scalded five or six small pigeons, braze them with a few slices of lard and peeled lemon, pepper, salt, a bundle of sweet herbs, and broth. Lard three or four sweetbreads, and put them into a stewpan by themselves, with some broth, a few thin slices of veal fillet, a bundle of sweet herbs, and two cloves. Braze them slowly, and when they are done, strain and skim the braze, and reduce it to a glaze, to rub over the larded side of the sweetbreads. Strain it again through a sieve, and add a little more pepper and salt, if necessary, and a good squeeze of a lemon. Put the pigeons and sweetbreads on the dish, and pour the sauce over the pigeons, but not over the sweetbreads, as that would spoil the colour of the glaze.

A Pupton of Pigeons.

ROLL out a savory forcemeat like a paste, and put it into a butter-dish. Put a layer of very thin bacon,

squab pigeons, sliced sweetbreads, asparagus mushrooms, cockscombs, a palate boiled tende cut into pieces, and the yolks of hard eggs. another forcemeat, and lay it over like a pie. it, and when it is enough, turn it into a dish, gravy round it, and send it up to table.

To broil Pigeons.

In order to broil pigeons nicely, you must take that your fire is clear. Shred some parsley fine, a piece of butter as big as a walnut, with a pepper and salt, and put it into their bellies. them at both ends, and broil them. Or, havin seasoned them with pepper and salt, you may and broil them. Put a little parsley and butte the dish, and send them up to table.

To stew Pigeons.

Season your pigeons with pepper and salt, cloves and mace, and some sweet herbs. Wra seasoning up in a piece of butter, and put it into bellies. Then tie up the neck and vent, with a of good gravy, a little white wine, a few pepper- three or four blades of mace, a bit of lemon, a b of sweet herbs, and a small onion. Stew them g till they are enough. Then take out the pigeons strain the liquor through a sieve. Skim it, thicken it in your stewpan, and put in the pi with some pickled mushrooms and oysters. S five minutes, put the pigeons in a dish, and pou sauce over them.

To fricassee Pigeons.

Cut your pigeons in the same manner as chi for fricasseeing, fry them of a light brown, put into some good mutton gravy, and stew them half an hour. Put in half an ounce of more spoonful of browning, and a slice of lemon. up your pigeons, and thicken your gravy; str over your pigeons, lay round them forcemeat and garnish with pickles.

Pigeons in Fricandeau.

ING picked, drawn, and washed your pigeons clean, stuff the craws, and lard them down the of the breast. Fry them of a fine brown in r, and then put them into a tossing-pan with a of gravy. Stew them till they are tender, then off the fat, and put in a tea-spoonful of lemon-, a large spoonful of browning, the same of it catchup, a little chyan and salt. Thicken gravy, and add an ounce of morels, and four of hard eggs. Lay the pigeons in your dish, he morels and eggs round them, and strain your over them. Send it up to table, garnished with rries and lemon-peel.

Pigeons à la Braise.

E as many large pigeons as you choose, and pick, , and truss them. Lay some slices of bacon, and onions, at the bottom of a stewpan; and n the pigeons with pepper, salt, some spice finely n, and some sweet herbs. Lay them into the pan, then lay upon them some more slices of veal bacon, and let them stew very gently over a , the top of the stewpan being put down very . When they are stewed, make a ragoo with sweetbreads, truffles, morels, and champignons. sweetbreads must be blanched, and put into a pan with a ladleful of gravy, another of cullis, ruffles, morels, &c. Let them all stew together the pigeons, and when they are enough, put into a dish, and pour the ragoo over them.

To bake Pigeons.

ON your pigeons with pepper and salt, put a of butter into each, and mix three eggs, two nfuls of flour, half a pint of milk, and a little Pour this over them, and then send them to ven.

Pigeons in a Hole.

HAVING picked, drawn, and washed some young pigeons, stick their legs in their bellies as you do for boiling, and season them with pepper, salt, and beaten mace. Put a lump of butter, of the size of a walnut, into the belly of each pigeon, and lay them in a pie-dish. Pour over them a batter made of three eggs, two spoonfuls of flour, and half a pint of good milk. Bake them in a moderate oven, and send them up in the same dish to table.

Pigeons au Soliel.

TAKE half a pound of veal, a quarter of a pound of mutton, and two ounces of beef. Beat them in a mortar with some pepper, salt, and mace, till they are a paste. Then take the yolks of three or four eggs, beat them up well, and put them into a plate. Mix a quarter of a pound of grated bread, and two ounces of flour, and put them into another plate. Put on a stewpan with a little rich beef gravy, tie up three or four cloves in a bit of muslin, and put them into the gravy. Put in the pigeons, let them stew till they are almost enough, then take them up, and set them before the fire to keep warm. Then put some good beef dripping into the frying-pan, enough to cover them. When it boils, take the pigeons, one at a time, roll them in the meat that was beaten, and then in the yolks of eggs till they are quite wet. Strew over them the bread and flour, put them into the boiling dripping, and when they are of a fine brown take them out, and dish them up.

Boiled Pigeons and Bacon.

WASH and clean six young pigeons, turn their legs under their wings, and boil them twenty minutes in milk and water by themselves. In the mean time, boil a square piece of bacon, and take off the skin and brown it. Lay the bacon in the middle of the dish, and the pigeons round it with lumps of stewed

spinach. Pour plain melted butter over them, put parsley and butter in a boat, and send them up to table.

To boil Pigeons with Rice.

HAVING stuffed six pigeons with parsley, pepper, and salt, rolled in a very little piece of butter, put them into a quart of mutton broth, with a little beaten mace, a bundle of sweet herbs, and an onion. Cover them close, and let them boil full a quarter of an hour. Then take out the onion and sweet herbs, and take a good piece of butter rolled in flour; put it in, and give it a shake. Season it with salt, if it wants it; and, in the mean time, boil half a pound of rice tender in milk. When it begins to be thick, taking great care that it does not burn, take the yolks of two or three eggs, beat up with two or three spoonfuls of cream, and a little nutmeg. Stir it together till it is quite thick, and then take up the pigeons, and lay them in a dish. Pour the gravy to the rice, stir it all together, and pour it over the pigeons. Garnish with hard eggs cut into quarters, and serve it up.

Pigeons transmogrified.

TAKE six small young pigeons, and pick and clean them; but do not cut off their heads. Take off the pinions, and boil them ten minutes in water. Then cut off the ends of six large cucumbers, and scrape out the seeds. Put in your pigeons, and stick a bunch of barberries in their bills. Then put them into a tossing-pan with a pint of veal gravy, a little anchovy, a glass of red wine, a spoonful of browning, a small slice of lemon, and chyan and salt to your taste. Stew them seven minutes, take them out, and thicken your gravy with a little butter rolled in flour. Boil it up, and strain it over your pigeons.

To roast a Rabbit Hare Fashion.

LARD your rabbit with bacon, and then roast it as you do a hare. Make a gravy sauce; but if you do

not lard it, make the following white sauce: T
little veal broth, boil it up with a little flour and
ter to thicken it, and add a gill of cream. K
stirring one way till it is smooth, and then put i
a boat.

Rabbits pulled.

HAVING half boiled your rabbits, with an oni
little whole pepper, a bunch of sweet herbs, a
lemon-peel, pull the flesh into flakes, and put t
little of the liquor, a piece of butter mixed with
pepper, salt, nutmeg, chopped parsley, and the
boiled and bruised. Boil this up, and keep sh
it round.

To florendine Rabbits.

TAKE three young rabbits and skin them, but
on the ears. Wash and dry them with a
Take out the bones carefully, leaving the head w
and then lay them flat. Make a forcemeat of a
ter of a pound of bacon scraped, which answer
purpose much better than suet, as it makes the ra
look whiter, and eat tenderer. Add to the baco
crumb of a penny-loaf, a little lemon-thyme, or le
peel shred fine, parsley chopped small, nutmeg, c
and salt, to your taste. Mix them up together
an egg, and spread it over the rabbits. Roll the
to the head, skewer them straight, and close the
to prevent the forcemeat coming out. Skewe
ears back, and tie them in separate cloths, an
them half an hour. When you dish them up,
out the jaw-bones, and stick them in the eyes for
Put round them forcemeat balls and mushr
In the mean time, prepare a white sauce made o
gravy, a little anchovy, the juice of half a lemon,
teaspoonful of lemon pickle. Strain it, and ta
quarter of a pound of butter rolled in flour, so
make the sauce pretty thick. Keep stirring it
the flour is dissolving, and beat the yolk of an
Put to it some thick cream, nutmeg, and salt. M

the gravy, and let it simmer a little over the fire; lo not let it boil, as that will curdle the cream. it over the rabbits, and send it up to table.

Rabbits en Casserole.

IDE a couple of rabbits into quarters, flour them, ı do not lard them, and fry them in butter. Put into a stewpan, with some good gravy, and a of white wine. Season them with pepper and and a bunch of sweet herbs. Cover them down , and let them stew till tender. Then take up abbits, strain the sauce, thicken it with flour and r, and pour it over the rabbits.

Portuguese Rabbits.

is your rabbits chicken fashion, the heads cut off, he rabbit turned with the back upwards, two of gs stripped to the claw-end, and so trussed with skewers. Lard and roast them, and put what you please to them.

To fricassee Rabbits white.

up your rabbits, put them into a tossing-pan, a pint of veal gravy, a tea-spoonful of lemon- e, an anchovy, a slice of lemon, a little beaten , chyan pepper, and salt, and stew them over a fire. When they are enough, thicken your gravy flour and butter, and strain it. Then add the of two eggs mixed with a large teacupful of n, and a little nutmeg grated in it. Take care o let it boil: as that will spoil it.

To fricassee Rabbits brown.

ING cut them as for eating, fry them of a light n in butter, and put them into a tossing-pan, with nt of water, a tea-spoonful of lemon-pickle, an ovy, a slice of lemon, a large spoonful of mush- ı catchup, the same of browning, with chyan er, and salt to your taste. Stew them over a fire till they be enough; thicken your gravy and n it, dish up your rabbits, and pour the gravy them.

CHAP. IX.

DIFFERENT METHODS OF DRESSING GAME, SMALL BIRDS, &c.

To roast a Hare.

HAVING cased your hare, and properly trussed it for dressing, make a stuffing of a large slice of bread crumbled very fine; put to it a quarter of a pound of beef marrow, or suet, the like quantity of butter, the liver boiled and shred fine, a sprig or two of winter savory, a bit of lemon-peel, an anchovy, a little chyan pepper, and half a nutmeg grated. Mix these well together with a glass of red wine and two eggs, put it into the belly of the hare, and sew it up. When you have spitted, and put it down to roast, put into your dripping-pan a quart of milk, and keep basting your hare with it till there is little left. When it is nearly done, dredge it with flour, and baste it with butter till it is properly frothed. If it is a small hare, it will take about an hour and a half; and if a large one, two hours. When it is done, put it into your dish, and serve it up with plenty of good rich gravy, and some currant-jelly warmed in a cup. Or, you may take a pint of red wine, and put into it a quarter of a pound of sugar; set it over a slow fire, and let it simmer for a quarter of an hour; then take it off, and pour it into a bason or sauceboat.

Another Method of dressing a Hare.

CASE your hare, and cut it into two just below the ribs. Cut the fore quarters into pieces, and put them into a stewpan, with a blade or two of mace, an onion stuck with cloves, some whole pepper, an anchovy, and a bunch of sweet herbs. Cover them with water, and let them stew gently. Make a pudding, and put it into the belly of the other part; lard and roast it, and flour and baste it well with butter or small beer.

'hen the stew is tender, take it out with a fork into dish, and strain off the liquor. Put it into a glass of d wine, a spoonful of good catchup, and a piece of ıtter rolled in flour. Shake all together over the fire l it is of a good thickness. Then take up the asted hare, lay it in the middle of the dish, with the :w round, and sauce poured over it. Put some ɔod gravy into a boat, and send it to table.

To stew a Hare.

ʌUNCH and case your hare, cut it as for eating, and ıt it into a large saucepan, with three pints of beef avy, a pint of red wine, a large onion stuck with oves, a bundle of winter savory, a slice of horse-dish, two blades of beaten mace, an anchovy, a ɔonful of walnut catchup, one of browning, half a mon, and chyan and salt to your taste. Put on a ose cover, set it over a gentle fire, and stew it for ro hours. Then take it up into a soup dish, and ıicken your gravy with a lump of butter rolled in ur. Boil it a little, and strain it over your hare. arnish with lemon cut like straws.

To hash a Hare.

ʊT your hare into small pieces, and if you have any the pudding left, rub it small, and put to it a gill red wine, the same quantity of water, half an an-ovy chopped fine, an anchovy stuck with four oves, and a quarter of a pound of butter rolled in ur. Put these all together in a saucepan, and set it er a slow fire, shaking it often, so that the whole ay be equally heated. When it is thoroughly hot, r you must take care never to let a hash boil, as that ill harden the meat,) take out the onion, lay sippets the dish, and pour your hash over them.

Hare à la Daube.

ʊT a hare into six pieces, and bone and lard them ith bacon. Season them with pepper, salt, and ace, chopped parsley, thyme, shalots, and a clove of rlic. Braze it with slices of lard, the bones, a little

broth, as much of the blood as you can save, a g
of brandy, and a quarter of a pound of butter. S
the pan well, and stew it on a very slow fire, or in
oven, about four hours. Then take out the bo
put the hare in a tureen, and the slices of bacon u
it. Strain the sauce, and put it to the hare, and
it cool before you use it.

To hodge-podge a Hare.

CUT your hare into pieces, as if you intended it
stewing, and put it into a pitcher, with two or th
onions, a little salt and pepper, a bunch of sweet he
and a piece of butter. Stop the pitcher very close
prevent the steam from getting out, set it in a ke
full of boiling water, keep the kettle filled up as
water wastes, and let it stew four or five hours. Y
may, if you choose it, when you put the hare i
the kettle, put in a lettuce, cucumbers, turnips,
celery.

To jug a Hare.

THIS is done in nearly the same manner as the ab
with this difference only, that some people lard
hare, here and there, with bacon.

A Hare Civet.

HAVING boned your hare, and taken out all
sinews, cut one half in thin slices, and the other
in pieces an inch long. Flour them, and fry th
with a little butter. In the mean time, make s
gravy with the bones of the hare and a little b
Put a pint of it into the pan to the hare, some m
tard, and a little elder vinegar. Cover it close,
let it do softly till it is as thick as cream, and t
dish it up with the head in the middle.

To scare a Hare.

TAKE a hare and lard it, put a pudding into its b
and put it into a pot or fish-kettle. Put to it
quarts of strong drawn gravy, one of red wine
whole lemon cut into slices, a bundle of sweet he

tmeg, pepper, salt, and six cloves. Cover it se, and stew it over a slow fire till it is three parts ıe. Then take it up, put it into a dish, and strew ıver with crumbs of bread, sweet herbs chopped :, some lemon-peel grated, and half a nutmeg. it before the fire, and baste it till it is of a fine ıt brown. In the mean time, take the fat off your vy, and thicken it with the yolk of an egg. Take eggs boiled hard, and chopped fine, and some kled cucumbers cut very thin. Mix these with sauce, pour it into the dish, and send it up to le.

Hare Cake in Jelly.

NE your hare, and pick out the sinews. Put to it equal quantity of beef, and chop and pound them ether. Add some fresh mushrooms, shalot, sweet bs, pepper, salt, and two or three eggs. Mix se with bacon, pickled cucumbers cut like dice, l put it into a mould sheeted with slices of bacon. ver it, bake it in a moderate oven, and when cold, n it out. In the mean time, take a pound and a f of scrag of veal, a slice of ham, two or three ves, a little nutmeg, some sweet herbs, a carrot two, some shalot, an ounce of isinglass, and some :f broth. Stew this till it comes to a jelly, then s it through a fine sieve, and then through a bag. ld to it some lemon-juice. Then pour this jelly :r your hare.

To collar a Hare.

VING boned your hare, lard it with thick pieces of :on, and season it with spices and salt. You may t into it a forcemeat, or not, just as you like. Roll it very tight, and tie it fast together. Braze it with :s of veal, half a pint of white wine, a pint of broth, l cover it over with slices of bacon. You may put h meat and seasoning to make jelly of the braise rwards as you like. Serve up the hare cold with either whole or in slices.

To pot a Hare.

CASE your hare, and wash it perfectly clean. Then cut it up as you do for eating, put it into a pot, and season it with pepper, salt, and mace. Put on it a pound of butter, tie it down close, and bake it in a bread oven. When it comes out, pick the meat clean from the bones, and pound it very fine in a mortar, with the fat from your gravy. Then put it close down in your pots, and pour clarified butter upon it.

To dress a Leveret Kid-fashion.

PUT a large leveret, for about three hours, into a warm marinade, made of water, vinegar, butter, flour, pepper, chopped parsley, shalots, sliced onions, thyme, basil, lemon-peel, and cloves. Then roast it, and baste it with some of the marinade. Strain the remainder, mix it with a little cullis, put it into a sauce-boat, and serve up the leveret.

To roast a Pheasant.

HAVING spitted and laid your pheasant down to roast, dust it with flour, and baste it often with fresh butter, keeping it a good distance from the fire, and about half an hour will roast it.—Make your gravy of a scrag of mutton, and put into the sauce-pan with it a tea-spoonful of lemon-pickle, a large spoonful of catchup, and the same of browning. Strain it, and put a little into the dish with the bird. Serve it up with the remainder in one bason, and bread sauce in another. You may put one of the principal feathers of the pheasant in the tail, by way of ornament. Partridges are dressed in the same manner.

Pheasants à la Mangelas.

CUT the pinions of a large pheasant as for roasting, make a good force meat, put it into your pheasant, and spit it, with some lards of bacon, and paper it. Having nicely roasted it, prepare the following sauce: Take some fat livers of turkeys or fowls, blanch them till they are thoroughly done, and then pound them to

aste. Put to it some gravy and cullis, and mix it
ll together. Cut off the flesh of the pheasant, slice
ery thin, and preserve the carcass hot. Put into
r sauce, which you must make of a proper thick-
s, a little pepper, salt, some minced parsley, and
juice of two or three oranges. Pour this hash
r the breast, garnish with oranges quartered, and
d it up to table.

To boil a Pheasant.

UR pheasant must be boiled in plenty of water;
l, if it is a small one, half an hour will do it, but
a large one, it will take three quarters. For sauce,
w some heads of celery cut very fine, thickened
h cream, and a small piece of butter rolled in
ır. Season it with salt to your palate. When the
d is done, pour the sauce over it, garnish with thin
es of lemon, and serve it up.

Pheasants à l'Italienne.

only one pheasant is to be dressed, take only half
lozen oysters, parboil them, and put them into a
wpan, with the liver cut small, a piece of butter,
ne green onions, some parsley, pepper, salt, sweet
rbs, and a little allspice. Let them stand a very
le time over the fire, and then stuff the pheasant
th it. Put it into a stewpan, with some oil, green
ions, parsley, sweet basil, and lemon-juice, for a
w minutes. Then take them off, cover the phea-
nt with slices of bacon, put it on a spit, and tie
me paper round it. In the mean time, stew some
sters in their own liquor. Put into a stewpan the
lks of four eggs beaten up, half a lemon cut into
all dice, a little beaten pepper, scraped nutmeg,
little parsley cut small, an anchovy minced, a little
l, a glass of white wine, a piece of butter, and a
le ham cullis. Put the sauce on the fire to thicken,
t take care it does not burn, then put in the oysters,
d season it to your taste. When your pheasant is
ne, lay it in the dish, pour your sauce over it, and
ve it up.

To stew Pheasants.

PUT your pheasant into a stewpan with as much veal broth as will cover it, and let it stew till there is just enough liquor left for sauce. Then skim it, and put in artichoke-bottoms parboiled, a little beaten mace, a glass of wine, and some pepper and salt. If it is not thick enough, put in a piece of butter rolled in flour, and squeeze in a little lemon-juice. Take up your pheasant, pour the sauce over it, and put forcemeat balls into the dish.

Pheasants à la Braise.

COVER the bottom of your stewpan with a layer of beef, a layer of veal, a small piece of bacon, part of a carrot, an onion stuck with cloves, a blade or two of mace, a spoonful of black and white pepper, and a bundle of sweet herbs. Then put in your pheasant, and cover it with a layer of beef and veal, and a sweetbread. Set it on the fire for five or six minutes, and then pour in two quarts of boiling gravy. Cover it close, and let it stew an hour and a half very gently. Then take up your pheasant, and keep it hot. Let the gravy boil till it is reduced to about a pint, then strain it off, and put it in again. Put in the veal sweetbread that was stewed with the pheasant, some truffles and morels, the livers of fowls, artichoke-bottoms, and some asparagus-tops, if you have any. Let these simmer in the gravy five or six minutes, and then add two spoonfuls of catchup, a spoonful of browning, and a little piece of butter rolled in flour. Shake all together, then put in your pheasant, with a few mushrooms, and let them stew about five or six minutes more. Take up your pheasant, pour the ragoo over it, lay forcemeat balls round it, garnish with lemon, and serve it up.

Partridges in Panes.

TAKE two roasted partridges, and the flesh of a large fowl, a little parboiled bacon, some marrow or suet finely chopped, a few mushrooms and morels cut very fine, some truffles, and artichoke-bottoms. Season

r with beaten mace, salt, pepper, a little nutmeg, t herbs chopped fine, and a crumb of a two- y loaf soaked in hot gravy. Mix all well toge- with the yolks of two eggs, and make your s on paper, of a round figure, and the thickness a egg, at a proper distance from one another. the point of a knife in the yolk of an egg, in r to shape them, bread them neatly, bake them a ter of an hour in a quick oven. Observe to boil ruffles and morels tender in the gravy you soak bread in.

Partridges à la Braise.

ss the legs into the bodies of two brace of par- es, lard them, and season them with pepper, and mace. Lay slices of bacon at the bottom stewpan, then slices of beef and veal, all cut , a piece of carrot, an onion cut small, a bundle weet herbs, and some whole pepper. Put in the ridges with their breasts downwards, lay some slices of beef and veal over them, and some ley finely chopped. Cover them, and let them r eight or ten minutes over a slow fire; then give r pan a shake, and pour in a pint of boiling er. Cover it close again, and let it stew half an r over a little quicker fire. Then take out your s, and keep them hot. Pour into the pan a pint hin gravy, let it boil till it is about half reduced, strain it off, and skim off all the fat. In the n time, cut a veal sweetbread small, take some les and morels, and fowl's liver stewed in a pint of d gravy half an hour, some artichoke-bottoms and ragus-tops, both blanched in warm water, and a mushrooms. Then add your other gravy to this, put in the partridges to heat. If it is not thick ugh, put in a piece of butter rolled in flour. When oughly hot, put your partridges into the dish, r the sauce over them, and serve them up.

Partridges rolled.

ring larded your partridges with ham or bacon, w over them some pepper and salt, some beaten

mace, shred lemon-peel, and sweet herbs cut si Take some thin beef steaks, but ithout hole them, and strew over them some of the seasor Then squeeze on them some lemon-juice, lay a tridge upon each steak, roll it up and tie it roun keep it together. Set on a stewpan with some s of bacon, and an onion cut into pieces. Lay the tridges carefully in, put to them some rich gravy, let them stew gently till they are done. Then t the partridges out of the beef, lay them in a dish, pour over them some rich essence of ham.

To ragoo Partridges.

TRUSS your partridges, and roast them, without m ing use of any flour. Make a sauce of the li pounded, and add two or three chickens' livers. them into a stewpan with a green onion or tw mushroom, some parsley, pepper, and salt. Boil in cullis a few minutes, and strain them. Cut partridges as for a fricassee, and put them to sauce. Let it boil just long enough to heat the m through. Put in a little orange peel, a bit of min shalot, and a little parsley. Squeeze in a good c of orange juice, dish it up, and garnish with oran quartered.

To boil Partridges.

BOIL them quick in plenty of water, and fifteen nutes will do them. For sauce, take a quarter o pint of cream, and a piece of fresh butter about size of a walnut. Stir it one way till it is melted, a then pour it over the birds.

Partridges with Consommee Sauce.

HAVING trussed your partridges as for boiling, p them into a stewpan, with slices of veal and ba above and below them, a slice of ham, a bundl sweet herbs, three cloves, and sliced onions and c rots. Braise on a very slow fire, and when it is do strain and skim the sauce, and pour it on the p tridges.

Partridges en Aspie.

e some shalots, parsley, tarragon, chives, garden-
es, a little basil, a clove of garlic, and an anchovy,
ell chopped. Mix these with mustard, oil, vi-
r, pepper, and salt. If you serve the partridges
le, serve the sauce cold in a sauceboat. If hot,
the partridges as for a hash, and warm them in a
broth. Then put them to the sauce, and warm
1 together without boiling. You may also mix it
ie same manner cold. If cold, it will be better
:d an hour or more before using.

To stew Partridges.

ıss your partridges in the same manner as for
ting, stuff the craws, and lard them down each
of the breast. Then roll a piece of butter in pep-
salt, and beaten mace, and put it into the belies
he birds. Sew up the vents, dredge them well
h flour, and fry them of a fine light brown. Put
n into a stewpan with a quart of good gravy, a
onful of Madeira wine, the same of catchup, a tea-
onful of lemon-pickle, half the quantity of mush-
m powder, an anchovy, half a lemon, and a sprig
weet marjoram. Cover the pan close, and stew
m half an hour; then take them out, and thicken
gravy. Boil it a little, and pour it over the par-
lges. Lay round them artichoke-bottoms sliced
l quartered, and the yolks of four hard eggs. You
y stew woodcocks in the same way.

Partridges boiled with sweet Herbs.

AVING trussed your partridges as for boiling, split
m down the back, and marinade them with an
ur, in a little oil, pepper and salt, and all sorts of
eet herbs chopped. Then roll them in paper, with
the seasoning, and broil them slowly. When they
: done, take off the paper, mix the herbs with a
le good cullis, add the squeeze of a lemon, and
ve it up with the birds.

To roast Woodcocks or Snipes.

THESE birds are so peculiar from all others, that they must never be drawn for roasting. Having spitted them, take the round of a three-penny loaf, and toast it nicely brown. Then lay it in a dish under the birds; and when you put them to the fire, baste them with a little butter, and let the trail, or gut, drop on the toast. When they are done, put the toast in the dish, and lay the birds on it. Pour about a quarter of a pint of gravy into the dish, and set it over a lamp or chafing-dish for three or four minutes, and send them up hot to table. A woodcock will take about twenty minutes roasting, and a snipe fifteen.

To boil Woodcocks or Snipes.

CUT a pound of lean beef into small pieces, and put them into two quarts of water, with an onion, a bundle of sweet herbs, a blade or two of mace, six cloves, and some whole pepper. Cover it close, and let it boil till it is half wasted. Then strain it off, and put the gravy into a saucepan, with salt enough to season it. Draw the birds clean; but take particular care of the guts. Put the birds into the gravy, cover them close, and ten minutes will boil them. In the mean time, cut the guts and liver small, take a little of the gravy the birds are boiled in, and stew the guts in it with a blade of mace. Take about as much crumb of bread as the inside of a roll, and rub or grate it very small into a clean cloth; then put it into a pan with some butter, and fry it till it is crisp, and of a fine light brown. When your birds are ready, take about half a pint of the liquor they were boiled in, and add to the guts two spoonfuls of red wine, and a piece of butter, about the size of a walnut, rolled in flour. Set them on the fire, and shake your saucepan frequently till the butter is melted, but do not stir it with a spoon. Then put in the fried crumbs, give the saucepan another shake, take up your birds, lay them in the dish, and pour your sauce over them. Garnish with sliced lemon, and send them up to table.

To hash a Woodcock.

ING cut up your woodcock as for eating, work ntrails very fine with the back of a spoon, and it with a spoonful of red wine, the same of water, half a spoonful of allegar. Cut an onion into ;, pull it into rings, and roll a little butter in flour. hem all into your tossing-pan, and shake it over re till it boils. Then put in your bird, and when horoughly hot, lay it in your dish, with sippets l it. Strain the sauce over the woodcock, and ıe onions in rings. A partridge may be hashed ame way.

Woodcocks or Snipes en Surtout.

.E a forcemeat of veal, as much beef suet chopped beaten in a mortar, with an equal quantity of bs of bread. Mix in a little beaten mace, pepnd salt, some parsley, a few sweet herbs, and the of an egg. Lay some of this meat round the and then put in the birds, being first drawn and roasted. Take care of the trail, chop it, and :r it all over the dish. Take some good gravy, ding to the size of your surtout, some truffles morels, a few mushrooms, a sweetbread cut into s, and artichoke-bottoms cut small. Let all together, shake them. Take the yolks of two ree eggs, beat them up with a spoonful or two hite wine, and stir all together one way. When thick, take it off, let it cool, and pour it into urtout. Put in the yolks of a few hard eggs here here, season with beaten mace, pepper and salt, ur taste. Cover it all over with the forcemeat, rub on it the yolks of eggs to colour it, and send the oven. Half an hour will sufficiently do it.

Snipes dressed with Purslain Leaves.

w your snipes, and make a forcemeat for the :; but reserve your ropes for your sauce. Put across upon a lark-spit, covered with bacon r, and roast them gently. For sauce, take

prime thick leaves of purslain, blanch them well water, put them into a ladle of cullis and gravy, a of shalot, pepper, salt, nutmeg, and parsley, and st all together for half an hour gently. Have the ro ready blanched, and put them in, dish up your sni upon thin slices of bread fried, squeeze the juic an orange into your sauce, and send them up to tal

Snipes Duchess-Fashion.

HAVING split the snipes at the back, make a fo meat of the inside, with a few chopped cap parsley, shalots, mushrooms, pepper, salt, two chop anchovies, and a piece of butter. Stuff them with sew them up close, and braze them. While brazi add a little good cullis and red wine. When dc skim and strain the sauce. If it is not thick enou add a little butter rolled in flour, and serve it up w the snipes.

Snipes in Salmy.

TRUSS them, and half roast them, without flour. (them in pieces as for a fricassee, and take care secure all the inside, except the gizzards and g which you must be careful to take clean away; pound the ropes, livers, &c. to a paste, with a li shalot, green onion and parsley, pepper, salt, nutmeg. Put in a ladle of your cullis, a glass of wine, pass it through a sieve, and pour it into a st pan to your meat. Let it stew very gently th quarters of an hour; throw in a little minced pars the juice of an orange, and serve it up, garnis with fried bread, and some bits in the dish. All s of birds, that are not drawn, may be treated in same manner.

To dress Ruffs and Reifs.

THESE birds, which are principally found in I colnshire, may be fatted like chickens, with bre milk, and sugar. They fatten very fast, and will with fat if not killed at the proper time. Draw truss them cross-legged, like snipes, and then r

n. For sauce have some gravy and mushrooms b butter, and put a toast under them.

[illegible]

ast green plovers like a woodcock without draw-, and let the trail run upon a toast. Have good vy for sauce. Your plovers must be stewed ke a forcemeat for them with the yolks of two d eggs bruised, some marrow and fine mushroo-toms cut small, and sweet herbs seasoned with per, salt, and nutmeg. Stuff the birds then put m into a saucepan with good gravy sufficient to er them; then put in a glass of white wine, and lade of mace. Cover them close, and let them w very gently till they are tender. Then take up plovers, lay them in a dish, keep them hot, and in a piece of butter rolled in flour to thicken the ce. Let it boil till it is smooth, squeeze into it ittle lemon, skim it clean, and pour it over the ds.

Plovers dressed Perigord-Fashion.

aving trussed them as chickens, or pigeons for wing, braze them in a good braze, and when it is ne, skim and strain the braze. You may also stuff l roast them as partridges, &c. Thrushes and lap-ngs may be dressed in the same manner, and sent to table with a cullis sauce.

Quails and Ortolans.

ese birds may be spitted sideways, and roasted th a vine-leaf behind them. Baste them with tter, and when they are ready, serve them up with ed crumbs of bread round the dish.

Larks à la Françoise.

russ your larks with the legs across, and put a sage f over their breasts. Put them upon a long thin ewer, and between every lark put a piece of thin con. Then tie the skewer to a spit, and roast them a brisk clear fire. Baste them with butter, and

strew over them some crumbs of bread mixed w flour. Fry some bread crumbs of a fine brown butter. Lay the larks round the dish, and the br crumbs in the middle.

To ragoo Larks.

HAVING fried your larks with an onion stuck w cloves, and a few truffles and mushrooms, pour the fat, and shake over them a little flour. Put them some good gravy, and stew them till they enough. If there be any fat, skim it off. Put t some lemon-juice, and pepper and salt to your ta Other small birds may be dressed the same way.

Small Birds in savory Jelly.

TAKE eight small birds with their heads and feet and put a good piece of butter into each of th bellies. Put them into a jug, and cover it close w a cloth, and set in a kettle of boiling water till t birds are enough. Drain them, and make your je as before, and put a little into a bason. When it set, lay in three birds with their breasts downwar and cover them with the jelly. When that is set, p in the other five, with their heads in the middle, a proceed in the same manner as directed before chickens.

To roast Venison.

As soon as you have spitted your venison, lay ove a large sheet of paper, and then a thin common pas with another paper over that. Tie it fast, that t paste may not drop off; and, if the haunch be large one, it will take four hours roasting. As so as it is done enough, take off both paper and pas dredge it well with flour, and baste it with butt As soon as it becomes of a light brown, dish it with brown gravy, or currant-jelly sauce, and send some in a boat.

CHAP. X.

DIFFERENT METHODS OF DRESSING FISH.

Salmon à la Braise.

SLIT a large eel open, take out the bone, and the meat quite clean from it. Chop it fine with two anchovies, some lemon-peel cut fine, a little pepper and grated nutmeg, with some parsley and thyme cut small, and the yolk of an egg boiled hard. Mix them all together, and roll them up in a piece of butter. Then take a large piece of fine salmon, or a salmon trout, and put this forcemeat into the belly of the fish. Sew it up, and lay it in an oval stewpan that will just hold it. Then put half a pound of fresh butter into a stewpan, and when it is melted, shake in a little flour. Stir it till it is a little brown, and then put to it a pint of fish broth, and a pint of Madeira. Season it with pepper, salt, mace, and cloves, and put in an onion, and a bunch of sweet herbs. Stir it all together, and put it to the fish. Cover it very close and let it stew. When the fish is almost done, put in some fresh and pickled mushrooms, truffles, or morels, cut in pieces, and let them stew till the fish is quite done. Take up the salmon carefully, lay it in a dish, and put the sauce over it.

To broil Salmon.

HAVING cut your salmon into thick pieces, flour and broil them. Lay them in your dish, and serve them up with plain melted butter in a boat.

Salmon with sweet Herbs.

MIX a piece of butter with some chopped parsley, shalots, sweet herbs, mushrooms, pepper, and salt. Put some of this in the bottom of the dish you intend to send to table, then some thin slices of salmon upon

it, and the remainder of the butter and herbs upon the salmon. Strew it over with bread crumbs, then baste it with butter, and bake it in the oven. When it is enough, drain the fat from it, and serve it up with a clear relishing sauce.

To roll Salmon.

TAKE a side of salmon, when split, the bone taken out, and scalded. Strew over the inside some pepper, salt, nutmeg, mace, a few chopped oysters, parsley and crumbs of bread. Roll it up tight, put it into a deep pot, and bake it in a quick oven. Make the common fish sauce, and pour over it.

To dress dried Salmon.

LAY your dried salmon in soak two or three hours, then lay it on the gridiron, and shake a little pepper over it. Use what sauce you like.

To stew a Cod.

SEASON some slices of cod with grated nutmeg, pepper, salt, a bunch of sweet herbs, and an onion stuck with cloves. Put them into a stewpan, with half a pint of white wine, and a quarter of a pint of water. Cover them close, and let them simmer five or six minutes. Then squeeze in the juice of a lemon, put in a few oysters, and their liquor strained, a piece of butter rolled in flour and a blade or two of mace. Cover them close, and let them stew softly. Shake the pan often, to prevent its burning. When the fish is enough, take out the onions and sweet herbs, lay the cod in a warm dish, pour the sauce over it and send it up to table.

Cod's Head and Shoulders.

TAKE out the gills and the blood clean from the bone. Wash the head very clean, rub over it a little salt and a glass of allegar, and then lay it on your fish-plate. Throw a good handful of salt into your water when it boils, with a glass of allegar; then put in your fish, and let it boil gently for half an hour;

if it be a large one, it will take three quarters of an hour. Take it up carefully, and strip off the skin very nicely. Set it over a brisk fire, dredge it all over with flour, and baste it well with butter. When the froth begins to rise, throw over it some very fine white bread crumbs. You must keep basting it all the time to make the froth rise well. When it is of a fine white brown, dish it up, and garnish it with a lemon cut in slices, scraped horse-radish, barberries, a few small fish fried and laid round it, or fried oysters. Cut the roe and liver into slices, and lay over it a little of the lobster in lumps out of the sauce, and then send it up to table.

To crimp Cod.

HAVING cut a fresh cod into slices, put it into pump water and salt. Almost fill a fish-kettle with spring water, put in salt enough to make it taste brackish, and then set it over a stove. Make it boil quick, then put in the slices of cod, and keep them boiling, and skim them very clean. Having let them boil eight or ten minutes, take them out, and lay them on a fish-plate. You may serve them up either with shrimp or oyster sauce.

To broil Cod.

CUT a cod into slices of about two inches thick, and dry and flour them well. Make a good clear fire, rub the gridiron with a piece of chalk, and set it high from the fire. Turn them often till they are quite enough, and of a fine brown; but take very great care that you do not break them. You may send them up with lobster or shrimp sauce.

Fresh Cod with sweet Herbs.

HAVING cut a small cod into five or six pieces, bone it, and marinade it with melted butter, the juice of a lemon, chopped parsley, shalots, and sweet herbs. Then lay it on the dish you intend for table, with all the marinade both under and over, and strew it over with bread crumbs. Baste it with melted butter,

bake it in the oven, and serve it with any sauce you like best.

To dress salt Cod.

PUT your fish all night into water to soak, and if you put a glass of vinegar to it, it will draw out the salt and make it eat fresh. Boil it the next day, and when it is enough, break it into flakes on the dish. Pour over it parsnips boiled and beaten fine with butter and cream, though egg sauce is more generally used.

To dress Cod Sounds.

STEEP them as you do the salt cod, and boil them in a large quantity of milk and water. When they are very tender and white, take them up, and drain the water out. Then pour the egg sauce boiling hot over them, and send them up to table.

To fricassee Cod Sounds.

CLEAN them well, and cut them into little pieces. Then boil them tender in milk and water, and set them to drain. Then put them into a clean saucepan, season them with a little beaten mace and grated nutmeg, and a very little salt. Pour to them just cream enough for sauce, and a good piece of butter rolled in flour. Keep shaking your saucepan round all the time, till it is thick enough; then garnish with lemon, and send it up to table.

To dress a Turbot with Capers.

HAVING washed and dried a small turbot well, put into a stewpan some thyme, parsley, sweet herbs, and an onion sliced. Then lay the turbot into the stewpan, which should be just large enough to hold it, and strew over the fish the same herbs that are under it, with some chives and sweet basil. Then pour in an equal quantity of white wine, and white-wine-vinegar, till the fish is covered. Strew in a little bay-salt, with some whole pepper, and set the stewpan over a gentle stove, increasing the heat by degrees, till it is enough. Then take it off the fire, but do not take out the tur-

Set a saucepan on the fire with a pound of but-
two anchovies split, boned, and washed; two large
nfuls of capers cut small, some whole chives, a
pepper, salt, grated nutmeg, a little flour, a
nful of vinegar, and a little water. Set the sauce-
over the stove, and keep shaking it round for some
. Having then put on the turbot to make it hot,
it into a dish, and pour some of the sauce over it.
horse-radish round it, and pour what sauce
ains into a boat. In the same way you may dress
s, flounders, large plaice or dabs.

To bake a Turbot.

butter thick all over a dish about the size of a
ot, and throw in a little salt, some beaten pepper,
a large nutmeg, and some parsley finely mixed.
r in a pint of white wine, cut off the head and
lay the turbot in the dish, pour another pint of
te wine over all, grate the other half of the nutmeg
r it, and a little pepper, some salt, and chopped
ley. Lay a piece of butter in different places,
w on a little flour, and then a good many crumbs
read. Bake it till it is of a fine brown, then lay it
our dish. Stir the sauce all together, pour it into
aucepan, shake in a little flour, and let it boil.
n stir in a piece of butter, and two spoonfuls of
hup, and when it has boiled, pour it into your
ns, and serve it up.

To fry Trout.

VING scaled, gutted, and washed them well, dry
n, and lay them separately on a board before the
Dust them well with flour a few minutes before
dry them, and do them of a fine brown in roast
ping, or rendered suet. Serve them up with
ted butter and crisped parsley. Perch are fried
he same manner.

To stew Trout.

FF a small trout with grated bread, a piece of but-
chopped parsley, lemon-peel grated, pepper, salt,

nutmeg, savory herbs, and yolks of eggs, all mixed together. Put it into a stewpan, with a quart of good boiled gravy, some Madeira, an onion, a little whole pepper, a few cloves, and a piece of lemon-peel. Stew it in this gently till it is enough, and then add a little flour mixed with some cream, and a little catchup. Give it a boil, and squeeze in some lemon-juice.

To marinade Trout.

FRY your trout in oil sufficient to cover them, and put them in when the oil is boiling hot. When they are crisp, lay them to drain till they are cold, and then take some white wine and vinegar, of each an equal quantity, with some salt, whole pepper, nutmeg, cloves, mace, sliced ginger, savory, sweet marjoram, thyme, rosemary, and two onions. Let these boil together a quarter of an hour. Then put the fish into a stewpan, pour the marinade hot to them, and put in as much oil as white wine and vinegar, which must be according to the quantity of your fish, as the liquor must cover them. Serve them up with oil and vinegar. They will keep a month done in this manner.

To dress Carp.

SAVE the blood when you kill your carp, and scale and clean them well. Have ready some rich gravy made of beef and mutton, seasoned with pepper, salt, mace, and onion. Strain it off before you stew your fish in it, and boil your carp before you stew it in the gravy; but take care not to boil them too much before you put them into the gravy. Let it stew on a slow fire about a quarter of an hour, and thicken the sauce with a good lump of butter rolled in flour. Garnish your dish with fried oysters, fried toasts cut into angles, pieces of lemon, scraped horse-radish, and the roes of the carp cut into pieces, some fried, and others boiled. Squeeze the juice of a lemon into the sauce just before you send it up to table.

To fry Carp.

ING scaled, gutted, and cleaned a brace of carp, hem well in a cloth, flour them, put them into a g-pan of boiling lard, and do them of a fine n. Fry the roes, and fry some thin slices of l cut cornerwise. Lay the fish on a coarse cloth ain, then put them into the dish, with the roes ach side, and the toast between. You may serve up with anchovy sauce.

To stew Carp.

LE, gut, and wash your carp. Put them into a pan, with two quarts of water, half a pint of e wine, a little mace, whole pepper, a little salt, onions, a bunch of sweet herbs, and a stick of e-radish. Cover the pan close, and let it stand an and a half over a slow fire. Then put a gill of e wine into a saucepan, with two anchovies chop- an onion, a little lemon-peel, a quarter of a d of butter rolled in flour, a little thick cream, a large teacup of the liquor the carp was stewed Boil them a few minutes, drain the carp, and add e sauce the yolks of two eggs mixed with a little m. When it boils up, squeeze in the juice of half non, dish up your carp, and pour your sauce hot hem.

To fricassee Carp Roes.

t into a stewpan a little butter, a dozen small hrooms, a slice of ham, the squeeze of a lemon, a bundle of sweet herbs. Stew it a little time on a r fire, then add a little flour, and as many carp roes you think proper, with a little good broth. Stew m about a quarter of an hour, and season them h pepper and salt when you put in the broth. hen all is ready, thicken it with the yolks of two or ee eggs, some cream, and a little chopped parsley.

To fry Tench.

AVING gutted, washed, and dried your tench well a cloth, slit them down the back, sprinkle a little

salt over them, dredge them with flour, and fry them of a fine brown, in boiling lard. Make your sauce of an anchovy, mushrooms, truffles, and capers, all chopped small, and stewed in gravy, with the juice of a lemon, and a little fish cullis.

To stew Tench.

TENCH are stewed in the same manner as before directed to stew carp.

To stew Soles.

TAKE the flesh from the bones of your soles, and cut each of them into eight pieces. Put a quart of boiled gravy into a stewpan, a quarter of a pint of Madeira or white wine, some white pepper pounded, grated nutmeg, and a piece of lemon-peel. Stew these together near an hour, and add some cream, and a piece of butter mixed in flour. Keep the sauce stirring till it boil, put in the fish, and stew it a quarter of an hour. Take out the lemon-peel, and squeeze in some lemon-juice. This fish may be stewed whole in the same sauce; or they may be cut as before directed, and a little gravy made with the bones and head.

To fry Soles.

HAVING scaled and trimmed your soles properly, skin the black side, and mix some bread crumbs with a very little flour. Baste the soles with beaten eggs, strew them over with the bread crumbs, and fry them of a good colour in hog's lard. Serve them up with anchovy sauce, and garnish with fried parsley.

To marinade Soles.

BOIL them in salt and water, bone and drain them, and lay them on a dish with their bellies upward. Boil some spinach, and pound it in a mortar. Then boil four eggs hard, chop the yolks and whites separate, and lay green, white, and yellow among the soles, and serve them up with melted butter in a boat.

Soles à la Françoise.

IN and clean a pair of soles, and put them into an rthen dish, with a quart of water, and half a pint vinegar. Let them lie two hours, and then take em out, and dry them with a cloth. Then put em into a stewpan with a pint of white wine, a arter of a pint of water, a very little thyme, a little eet marjoram, winter savory, and an onion stuck th four cloves. Put in the soles, sprinkle in a very tle bay-salt, cover them close, and let them simmer ry gently till they are enough. Then take them t, and lay them in a warm dish before the fire. rain the liquor, and put into it a piece of butter lled in flour, and let it boil till of a proper thick- ss. Lay the soles in a dish, and pour the sauce er them. In the same manner you may dress a all turbot, or any flat fish.

To dress Sturgeon.

AVING washed your sturgeon clean, lay it all night salt and water, and the next morning take it out,) it well with allegar, and let it lie in it for two urs. Have ready a fish-kettle full of boiling water, th an ounce of bay-salt, two large onions, and a r sprigs of sweet marjoram. Boil the sturgeon till : bones will leave the fish, then take it up, take the n off, and flour it well. Set it before the fire, te it with fresh butter, and let it stand till it is of ne brown. Then dish it up, and pour into the h any sauce you like.

To boil Sturgeon.

t your sturgeon into as much liquid as will stew being half fish-broth or water, and half white wine, h a little vinegar, sliced roots, onions, sweet herbs, ole pepper, and some salt. When it is done, gar- ı with green parsley, and serve it up with caper or hovy sauce, or any other sauce you like better.

To stew Flounders and Plaice.

THESE fish are stewed in the same manner as before directed to stew soles. As to frying or boiling them, that business is too simple to need any description here.

To fricassee Flounders and Plaice.

HAVING cleaned the fish, and taken off the black skin, but not the white, cut the flesh from the bones into long slices, and dip them into yolk of egg. Strew over them some bread raspings, and fry them in clarified butter. When they are enough, lay them upon a plate, and keep them hot. To make your sauce, take the bones of the fish, and boil them in some water. Then put in an anchovy, some thyme, parsley, a little pepper, salt, cloves, and mace. Let these simmer till the anchovy is dissolved, and then take the butter the fish was fried in, and put it into a pan over the fire. Shake some flour into it, and keep stirring it while the flour is shaking in. Then strain the liquor into it, and let it boil till it is thick. Squeeze some lemon-juice into it, put the fish into a dish, and pour the sauce over them.

To broil Mackarel.

FIRST clean your mackarel well, then split them down the back, and season them with pepper, salt, some mint, parsley, and fennel, all chopped very fine. Flour them, and fry them of a fine light brown, and put them on a dish and strainer. Use fennel and butter for sauce, and garnish with parsley.

Mackarel au Bouillon.

PUT half a pint of white wine, sliced roots, onions, sweet herbs, pepper, and salt, into a stewpan. Boil them about half an hour, and then boil the fish in it. Make a sauce with a piece of butter, a little flour, a shalot chopped very fine, some scalded fennel chopped, and a little of the boiling liquor. When it is ready to send up to table, add the squeeze of a lemon.

To fry Whitings.

VING washed, gutted, and skinned them, turn r tails into their mouths, dry them in a cloth, and r them well all over. Fill the frying-pan with lard ıgh to cover them, and when it boils, put them and fry them of a fine brown. Lay them on a se cloth to drain, and then put them on a warm . Make shrimp, oyster, or anchovy sauce.

To broil Whitings, or Haddocks.

: and wash them, dry them well with a cloth, and a little vinegar over them, as it will keep on the better. Dust them well with flour, rub your iron with butter, and let it be very hot when you ɔn the fish, otherwise they will stick. Turn them or three times while doing. When they are ıgh, lay pickles round them, with plain melted er, and send them up to table.

To stew Pike.

/ING made a brown with butter and flour, add nt of red wine, a bundle of herbs, four cloves, ıty-four small onions half boiled, pepper, and salt, then the pike cut into pieces. Stew it slowly till fish is done. Take out the bundle of herbs, and a piece of butter. When it is ready to serve, add chopped anchovies, and a spoonful of capers. nish with fried bread, and pour the sauce over the You may add artichoke-bottoms, mushrooms, if you please.

To fry Perch.

LE, gut, and wash your perch clean. Score them ıme distance on the sides, but not very deep. Dry ı well, flour them all over, and fry them in oiled er. When they are of a fine brown, lay some ıed parsley round the fish, and send them up to : with plain butter; or you may make for them following sauce. To two ounces of browned

butter put some flour, a few chives chopped small, some parsley, a few mushrooms cut small, and a little boiling water. Lay the perch in this liquor after they are fried, and let them stew gently for four or five minutes. Then lay them in a warm dish, add two large spoonfuls of capers cut small, thicken it with butter and flour, and pour it over them.

To dress Perch in Water Souchy.

SCALE, gut, and wash your perch, and put some salt into your water. When it boils, put in your fish, with an onion cut in slices, and separated into round rings, and a handful of parsley. Put in as much milk as will turn the water white. When the perch are enough, put them in a soup-dish, and pour a little of the water over them, with the parsley and the onions. Serve them up with parsley and butter, in a boat. If you do not like the onions, they may be omitted. Trout may be boiled in the same manner.

To stew Eels.

HAVING skinned, gutted, and washed your eels very clean in six or eight waters, cut them in pieces about as long as your finger. Put just water enough for sauce, and put in a small onion stuck with cloves, a small bundle of sweet herbs, a blade or two of mace, and some whole pepper in a thin muslin rag. Cover it close, and let them stew very softly. Put in a piece of butter rolled in flour, and a little chopped parsley. When you find they are quite tender, and well done, take out the onion, spice, and sweet herbs. Put in salt enough to season it, and then dish them up with the sauce.

To fricassee Eels.

SKIN three or four large eels, and notch them from end to end. Cut them into four or five pieces each, and lay them in some spring water for half an hour to crimp them. Dry them in a cloth, and toss them over the fire a few minutes in a bit of fresh butter, a

nion or two, and a little parsley minced; but re that the colour of neither is altered by burn- r butter. Pour in about a pint of white wine, nuch good broth, some pepper, salt, and a blade e. Stew all together about three quarters of ', and thicken it with a bit of butter and flour. e yolks of four or five eggs smooth, with two ' spoonfuls of broth; grate in a little nutmeg, : in a little minced parsley. Just before you ' serve it up, let your eels be boiling hot, and ur in your eggs, &c. but take care that you do it curdle, by keeping it too long on the fire e eggs are in. Toss it over the fire for a mo- add the juice of a lemon, and serve it up. cut in pieces may be done in the same manner.

To broil Eels.

o skinned and cleansed your eels, rub them : yolk of an egg, strew over them bread crumbs, l parsley, sage, pepper, and salt. Baste them th butter, and set them in a dripping-pan. r broil them, and serve them up with parsley ter.

To fry Eels.

e or two eels into pieces, cut out the back- nd score it on both sides. Marinade it about hour in vinegar, with parsley, sliced onions, and four cloves. Then drain it, baste it with d bread crumbs, and fry it of a good colour. with fried parsley, and serve it up with a re- auce.

To spitchcock Eels.

skinned, gutted, and washed your eels, dry ith a cloth. Sprinkle them with pepper, salt, ttle dried sage, turn them backward and for- nd skewer them. Rub your gridiron with t, broil them of a good brown, put them on h with melted butter, and garnish with fried

To fricassee Skate or Thornbacks.

CUT the meat from the bones, fins, &c. and make it very clean. Cut it into thin pieces about an inch broad, and two inches long, and lay them in your stewpan. To a pound of flesh, put a quarter of a pint of water, a little beaten mace, grated nutmeg, a small bundle of sweet herbs, and a little salt. Cover it, and let it boil fifteen minutes. Then take out the sweet herbs, put in a quarter of a pint of good cream, a piece of butter the size of a walnut, rolled in flour, and a glass of red wine. Keep shaking the pan all the time one way till it is thick and smooth, garnish with lemon, and send it up to table.

To fricassee Oysters.

PUT a little butter into a stewpan, a slice of ham, a bundle of sweet herbs, and an onion stuck with two cloves. Stew it a little on a slow fire, then add a little flour, some good broth, and a piece of lemon-peel. Then put scalded oysters to it, and simmer them a little. When it is ready, thicken it with the yolks of two eggs, a little cream, and a bit of good butter. Take out the ham, bundle of herbs, onion, and lemon-peel, and squeeze in a lemon.

To dress Herrings.

THE general method of dressing herrings is either to broil or fry them, and serve them up with melted butter.

Herrings with Mustard Sauce.

HAVING gutted and wiped your herrings very clean, melt some butter, and put to it chopped parsley, shalots, green onions, pepper, and salt. Dip the herrings in this, and roll them in bread crumbs. Then broil them, and serve them with a sauce made of melted butter, flour, broth, a little vinegar, pepper, and salt. When done, put to them as much mustard as you think proper.

To fry Herrings.

ALE and gut them, cut off their heads, wash them an, dry them in a cloth, flour them, and fry them butter. Peel and cut thin a good many onions, and them of a light brown with the herrings. Lay ur herrings in the dish, and the onions round them, d put butter and mustard in a cup.

To bake Herrings.

LEAN your herrings well, lay them on a board, take little black and Jamaica pepper, a few cloves, a od deal of salt, and mix them together. Rub it l over the fish, lay them straight in a pot, cover them ith allegar, tie a strong paper over the pot, and bake em in a moderate oven. If your allegar is good, ey will keep two or three months. They may be rved up either hot or cold.

To bake Sprats.

AVING rubbed your sprats with salt and pepper, every two pints of vinegar put one pint of red wine. issolve a pennyworth of cochineal, and lay your prats in a deep earthen dish. Pour in as much red ine, vinegar, and cochineal, as will cover them. ie a paper over them, and set them in an oven all ight. They will keep some time, and eat well.

To dress a Turtle.

ILL your turtle, which we will suppose to be of bout thirty pounds weight, the night before you inend to dress it. Cut off the head, and let it bleed hree or four hours. Then cut off the fins, and the allapee from the callapash, and take care you do not urst the gall. Throw all the inwards into cold water, ut keep the guts and pipe by themselves, and slip them pen with a penknife, wash them very clean in warmg water, a scrape off all the inward skin As u do them them into cold water, wash them it of that, t them into fresh water, and let

them lie all night, scalding the fins and edges of the callapash and callapee. Cut the meat off the shoulders, hack the bones, and set them over the fire, with the fins, in about a quart of water. Put in a little mace, nutmeg, chyan, and salt. Let it stew about three hours, then strain it, and put the fins by for use. The next morning, take some of the meat you cut off the shoulders, and chop it small, as for sausages, with about a pound of beef or veal suet. Season with mace, nutmeg, sweet marjoram, parsley, chyan, and salt, to your taste, three or four glasses of Madeira wine, and stuff it under the two fleshy parts of the meat. If you have any left, lay it over, to prevent the meat from burning. Cut the remainder of the meat and fins in pieces, about the size of an egg; season it pretty high with chyan, salt, and a little nutmeg, and put it into the callapash. Take care that it be sewed or secured up at the end, to keep in the gravy. Then boil up the gravy, and add more wine, if required, and thicken it a little with butter and flour. Put some of it to the turtle, and set it in the oven, with a well-buttered paper over it, to keep it from burning, and when it is about half baked, squeeze in the juice of one or two lemons, and stir it up. The callapash, or back, will take half an hour more baking than the callapee, which two hours will do. The guts must be cut into pieces two or three inches long, the tripes in less, and put into a mug of clear water, and set in the oven with the callapash. When it is properly drained from the water, it is to be mixed with the other parts, and sent up very hot to table.

To dress a Turtle the West India Way.

HAVING taken the turtle out of the water the night before you dress it, lay it on its back. In the morning, cut its head off, and hang it up by its hind fins for it to bleed till the blood is all out. Then cut the callapee, which is the belly, round, and raise it up. Cut as much meat to it as you can, throw it into spring

er with a little salt, cut the fins off, and scald them
ı the head. Take off all the scales, cut out all
white meat, and throw it into spring water and
The guts and lungs must be cut out. Wash
lungs very clean from the blood; then take the
ı and maw, and slit them open, wash them very
n, and put them on to boil in a large pot of water
they be tender. Then take off the inside skin,
cut them in pieces of two or three inches long.
he mean time, make the following good veal broth:
:e one large or two small knuckles of veal, and put
n on in three gallons of water. Let it boil, skim
'ell, season with turnips, onions, carrots, and ce-
, and a large bundle of sweet herbs. Boil it till
; half wasted, and then strain it off. Take the
, and puf them into a stewpan, cover them with
l broth, season with an onion chopped fine, all
s of sweet herbs chopped very fine, half an ounce
loves and mace, and half a nutmeg beaten very fine.
w it very gently till tender, then take out the fins,
in a pint of Madeira wine, and stew it a quarter
an hour. Beat up the whites of six eggs with the
:e of two lemons, put the liquor in, and boil it up;
it through a flannel bag, make it very hot, wash
fins very clean, and put them in. Put a piece of
ter at the bottom of a stewpan, put your white
at in, and sweat it gently till it is almost tender.
:e the lungs and heart, and cover them with veal
th, an onion, herbs, and spice. As for the fins,
v them till tender. Take out the lungs, strain off
liquor, thicken it, put in a bottle of Madeira wine,
l season with chyan pepper and salt pretty high.
: in the lungs and white meat, and stew them up
ıtly for fifteen minutes. Have some forcemeat
ls made out of the white part, instead of veal, as
Scotch collops. If any eggs, scald them; if not,
e twelve hard yolks of eggs made into egg-balls.
ving your callapash, or deep shell, done round the
es with paste, season it in the inside with pepper
l salt, and a little Madeira wine. Bake it half an

hour, then put in the lungs and white meat, forcemeat, and eggs over, and bake it half an hour. Take the bones, and three quarts of veal broth, season with an onion, a bundle of sweet herbs, and two blades of mace. Stew it an hour, strain it through a sieve, thicken it with butter and flour, put in half a pint of Madeira wine, stew it half an hour, and season it with chyan and salt to your taste. This is the soup. Take the callapee, run your knife between the meat and shell, and fill it full of forcemeat. Season it all over with sweet herbs chopped fine, a shalot chopped, chyan pepper and salt, and a little Madeira wine. Put a paste round the edge, and bake it an hour and a half. Take the guts and maw, put them in a stewpan, with a little broth, a bundle of sweet herbs, and two blades of mace finely beaten. Thicken with a little butter rolled in flour, stew them gently half an hour, and season with chyan pepper and salt. Beat up the yolks of two eggs in half a pint of cream, put it in, and keep stirring it one way till it boils up. Then dish them up, and put the callapee, soup, and callapash, in the centre; the fricassee on one side, and the fins on the other. The fins eat fine, when cold, put by in the liquor.

To dress a Mock Turtle.

TAKE a calf's head, scald off the hair as from a pig, then clean it, and cut off the horny part in thin slices, with as little of the lean as possible. Chop the brains, and have ready between a quart and three pints of strong mutton or veal gravy, with a quart of Madeira wine, a large spoonful of chyan, a large onion cut very small, half the peel of a large lemon shred as fine as possible, a little salt, the juice of four lemons, and some sweet herbs cut small. Stew all these together, till the head is very tender, which will require about an hour and a half. Then have ready the back shell of a turtle, lined with a paste made of flour and water, which must first be set in the oven to harden, then put in the ingredients, and set it in the oven to

rown. When that is done, lay the yolks of eggs oiled hard, and forcemeat balls, round the top. ome parboil the head the day before, take out the ones, and then cut it into slices.

To keep and dress dried Fish.

HE generality of fish, except stock-fish, are either lted and dried in the sun, as the most common way, in preparing-kilns, and sometimes by the smoke of ood fires, in chimney-corners; and, in either case, ey require to be softened and freshened, in proporon to their bulk, nature, or dryness. The very dry rt, as cod-fish, or whiting, and such like, should be eeped in lukewarm milk and water, and the steeping ept as nearly as possible to an equal degree of heat. he largest fish should be steeped twelve hours, the naller, as whitings, &c. about two hours. The cod ust, therefore, be laid to steep in the evening; the hitings, &c. in the morning of the day they are to be ressed. After the time of steeping, they are to be ken out, and hung up by the tails until they are ressed. The reason of hanging them up is this, that ey soften equally as in the steeping, without exacting too much of the relish, which would make em insipid. When thus prepared, the small fish, as hitings, tusk, and such like, must be floured and laid the gridiron, and when a little hardened on the e side, must be turned, and basted with oil upon a ather; and when basted on both sides, and heated rough, take them up, always observing, that as veet oil supplies the fish with a kind of artificial ices, so the fire draws out these juices, and hardens em. Be careful, therefore, not to let them broil too ng; but no time can be prescribed, because of the ifference of fires, and various sizes of the fish. A ear charcoal fire is much the best, and the fish kept good distance to broil gradually. The best way to ow when the fish are enough is, that they will swell little in the basting, and you must not let them fall ain. To those who like sweet-oil, the best sauce is

oil, vinegar, and mustard, beaten to a consistence, and served up in saucers. If your fish be boiled, as those of a large sort usually are, it should be in milk and water, but not properly to say boiled, as it should only just simmer over an equal fire. In this way, half an hour will do the largest fish and five minutes the smallest. Some people broil both sorts after simmering, and some pick them to pieces, and then toss them up in a pan with fried onions and apples. They are very good either way, and the choice depends on the weak or strong stomach of the eaters. Dried salmon must be managed in a different manner; for, though a large fish, it does not require more steeping than a whiting, and should be moderately peppered when laid on the gridiron. Dried herrings should be steeped the same time as a whiting, in small beer, instead of milk and water; and to which, as to all kinds of broiled salt-fish, sweet oil will always be found the best basting, and no ways affect even the delicacy of those who are not fond of it.

CHAP. XI.

SAUCES, GRAVIES, AND CULLISES.

Ham Sauce.

BEAT some thin slices of the lean part of a dressed ham with a rolling-pin to a mash, and put it into a saucepan, with a tea-cupful of gravy. Set it over a slow fire, and keep stirring it to prevent its sticking at the bottom. When it has been on some time, put in a bunch of sweet herbs, half a pint of beef gravy, and some pepper. Cover it close, let it stew over a gentle fire, and when it is quite done strain it off. This is a very good sauce for any kind of veal.

Essence of Ham.

CUT three or four pounds of lean ham into pieces about an inch thick, and lay them in the bottom of a stewpan, with slices of carrots, parsnips, and three or four onions cut thin. Let them stew till they stick to the pan; but take care that they do not burn. Then, by degrees, pour on some strong veal gravy, some fresh mushrooms cut in pieces, or mushroom powder, truffles, morels, cloves, basil, parsley, a crust of bread, and a leek. Cover it down close, and when it has simmered till it is of a good thickness and flavor, strain it off.

A Sauce for roast Meat in general.

WASH an anchovy clean, and put to it a glass of red wine, some gravy, a shalot cut small, and a little lemon-juice. Stew these together, strain it off, and mix it with the gravy that runs from the meat.

Caper Sauce.

TAKE some capers, chop half of them very fine, and cut the rest in whole. Then chop some parsley, with a little grated bread, and put to it some salt. Put them into butter melted very smooth, let them boil up, and then pour them into a sauce-boat.

Anchovy Sauce.

PUT an anchovy into half a pint of gravy, with a quarter of a pound of butter, rolled in a little flour, and stir all together till it boils. If you chuse it, you may add a little lemon-juice, catchup, red wine, or walnut-liquor.

Shalot Sauce.

PUT five or six shalots, chopped very fine, into a saucepan with a gill of gravy, a spoonful of vinegar, and some pepper and salt. Stew them for a minute, and then pour them into a dish or sauce-boat.

Egg Sauce.

BOIL two eggs till they are hard. First chop the whites, then the yolks, but neither of them very fine, and put them together. Then put them into a quarter of a pound of good melted butter, and stir them well together.

Lemon Sauce.

PARE the rind off a lemon, cut it into slices, take the kernels out, and cut it into small square bits. Blanch the liver of a fowl, and chop it fine. Mix the lemon and liver together in a boat, pour on some hot melted butter, and stir it up.

Bread Sauce.

PUT a large piece of crumb from a stale loaf into a saucepan, with half a pint of water, an onion, a blade of mace, and a few pepper-corns in a bit of cloth. Boil them a few minutes, then take out the onion and spice, mash the bread very smooth, and add to it a piece of butter and a little salt.

Fennel Sauce.

BOIL a bunch of fennel and parsley, chop it very small, and stir it into melted butter.

Gooseberry Sauce.

PUT some scalded gooseberries, a little juice of sorrel, and a little ginger, into some melted butter.

Mint Sauce.

WASH your mint perfectly clean from grit or dirt, then chop it very fine, and put to it vinegar and sugar.

Shrimp Sauce.

PUT half a pint of shrimps washed very clean into a stewpan, with a spoonful of anchovy liquor, and half a pound of butter melted thick. Boil it up for five minutes, and squeeze in half a lemon. Toss it up, and pour it into a sauce-boat.

Oyster Sauce.

RESERVE the liquor of your oysters as you open hem, and strain it through a fine sieve. Wash the ysters very clean, and take off the beards. Put them nto a stewpan, and pour the liquor over them. Then dd a large spoonful of anchovy liquor, half a lemon, wo blades of mace, and thicken it with butter rolled n flour. Then put in half a pound of butter, and oil it up till the butter is melted. Then take out the nace and lemon, and squeeze the lemon-juice into the auce. Give it a boil, stirring it all the time, and our it into your sauce-boat.

Sauce for Wild Fowl.

TAKE a proper quantity of veal gravy, with some epper and salt, squeeze in the juice of two Seville ranges, and add a little red wine, and let the wine oil some time in the gravy. This is a good sauce for wild ducks, teal, &c.

A general Fish Sauce.

TAKE some mutton or veal gravy, and put to it a little of the liquor that drains from your fish. Put it into a saucepan, with an onion, an anchovy, a spoonful of catchup, and a glass of white wine. Thicken it with a lump of butter rolled in flour, and a spoonful of cream. If you have no cream, instead of white wine you must use red.

A relishing Sauce.

PUT two slices of ham, a clove of garlic, and two sliced onions, into a stewpan. Let them heat, and then add a little broth, two spoonfuls of cullis, and a spoonful of tarragon vinegar. Stew them an hour over a slow fire, and then strain it through a sieve.

Pontiff Sauce.

PUT two or three slices of lean veal, and the same of ham, into a stewpan, with some sliced onions, carrots, parsley, and a head of celery. When it is brown, add

a little white wine, some good broth, a clove of garlic, four shalots, two cloves, and two slices of lemon-peel. Boil it over a slow fire till the juices are extracted from the meat; then skim it, and strain it through a sieve. Just before you use it, add a little cullis, with some parsley chopped very fine.

Aspie Sauce.

INFUSE chervil, tarragon, burnet, garden-cress, and mint, into a little cullis for about an hour. Then strain it, and add a spoonful of garlic vinegar, with a little pepper and salt.

Sicilian Sauce.

BRUISE half a spoonful of coriander seeds and four cloves, in a mortar. Put three quarters of a pint of good gravy, and a quarter of a pint of essence of ham, into a stewpan. Peel half a lemon, and cut it into very thin slices, and put it in with the coriander seeds and cloves. Let them boil up, and then add three cloves of garlic whole, a head of celery sliced, two bay-leaves, and a little basil. Let these boil till the liquor is reduced to half the quantity. Then put in a glass of white wine, strain it off, and if not thick enough, put in a piece of butter rolled in flour. This is a good sauce for roast fowls.

To make a rich Gravy.

CUT into small bits a piece of lean beef, a piece of veal, and a piece of mutton. Take a large saucepan with a cover, lay your beef at the bottom, then your mutton, a very little piece of bacon, a slice or two of carrot, some mace, cloves, whole black and white pepper, a large onion cut in slices, a bundle of sweet herbs, and then lay on your veal. Cover it close, and set it over a slow fire for six or seven minutes, and shake the saucepan often. Then dust some flour into it, and pour in boiling water till the meat is something more than covered. Cover your saucepan close, and let it stew till it is rich and good. Then season it

salt to your taste, and strain it off. This gravy answer almost every purpose.

To make a common Gravy.

E a piece of chuck or neck beef, and cut it small pieces. Then strew some flour over it, mix ell with the meat, and put it into a saucepan, with uch water as will cover it, an onion, a little all-, a little pepper, and some salt. Cover it close, when it boils skim it. Then throw in a hard : of bread, or some raspings, and let it stew till gravy is rich and good, and then strain it off.

Brown Gravy.

a piece of butter, about the size of a hen's egg, a saucepan, and when it is melted shake in a little , and let it be brown. Then by degrees stir in following ingredients. Half a pint of water, and same quantity of ale or small beer that is not ; an onion, and a piece of lemon-peel cut small, e cloves, a blade of mace, some whole pepper, a nful of mushroom-pickle, the same quantity of hup, and an anchovy. Let the whole boil to-er a quarter of an hour, then strain it off, and it be a good sauce for various purposes.

To make Browning.

T small four ounces of triple-refined sugar, and it into a frying-pan, with an ounce of butter. Put ver a clear fire, and mix it well together. When egins to be frothy by the sugar dissolving, hold it her over the fire; and when the sugar and butter f a deep brown, pour in a little red wine, and it well together. Then add more wine, about a t in all, and keep stirring it all the time. Put in an ounce of Jamaica pepper, six cloves, four lots peeled, two or three blades of mace, three onfuls of catchup, a little salt, and the rind of a on. Boil them slowly about ten minutes, and then r it into a bason. When it is cold, skim it very n, and bottle it up for use.

Forcemeat Balls.

CUT fine half a pound of veal and the same quantity of suet, and beat them in a mortar. Shred fine a few sweet herbs, a little dried mace, a small nutmeg grated, a little lemon-peel cut very fine, some pepper and salt, and the yolks of two eggs. Mix all these well together, then roll some of it in small round balls, and some in long pieces. Roll them in flour, and fry them of a nice brown. If they are for the use of white sauce, instead of frying, put a little water into a saucepan, and when it boils put them in, and they will be done in a few minutes.

To make Lemon-Pickle.

GRATE off the outward rinds of a score of lemons, and quarter them, but leave the bottoms whole. Rub on them equally, half a pound of bay-salt, and spread them on a large pewter dish. Either put them into a cool oven, or let them dry gradually by the fire, till all the juice is dried into the peels. Then put them into a well-glazed pitcher, with an ounce of mace, half an ounce of cloves beaten fine, an ounce of nutmeg cut into thin slices, four ounces of garlic peeled, half a pint of mustard-seed a littled bruised, and tied in a muslin rag. Pour upon them two quarts of boiling white-wine-vinegar, close the pitcher well up, and let it stand five or six days by the fire. Shake it well up every day, then tie it close, and let it stand three months to take off the bitter. When you bottle it, put the pickle and lemon in a hair sieve, press them well to get out the liquor, and let it stand another day. Then pour off the fine, and bottle it. Let the other stand three or four days, and it will refine itself. Pour it off, and bottle it, let it stand again, and bottle it, till the whole is refined. It may be put into any white sauce, without fear of hurting the colour; and is very good for fish-sauce and made dishes. A tea-spoonful is enough for white, and two for brown sauce for a fowl. It is a most useful pickle, and gives an

agreeable flavor. Always put it in before you thicken the sauce, or put in any cream, lest the sharpness should curdle it.

To make a white Cullis.

HAVING cut a piece of veal into small bits, put it into a stewpan, with two or three slices of lean ham, and two onions quartered. Put in some broth, and season it with mushrooms, parsley, green onions, and cloves. Let it stew till the virtues of all are pretty well extracted. Then take out all your meat and roots, put in a few crumbs of bread, and let it stew softly. Take the white part of a young fowl, and pound it in a mortar till it is very fine. Put this into your cullis, but do not let it boil, and, if it does not appear properly white, you must add to it two dozen of blanched almonds. When it has stewed till of a good rich taste, strain it off.

A rich Cullis.

PUT two pounds of leg of veal, and two slices of lean ham, into a stewpan, with two or three cloves, a little nutmeg, a blade of mace, some parsley roots, two carrots cut in pieces, and some shalots. Put them over a slow fire, cover them close, and let them do gently for half an hour, taking care that they do not burn. Then put in some beef broth, let it stew till it is as rich as required, and then strain it off for use. This is a proper cullis for all sorts of ragoos and rich sauces.

A Family Cullis.

ROLL a piece of butter in flour, and stir it in your stewpan till the flour is of a fine yellow colour. Then put in some thin broth, a little gravy, a glass of white wine, a bundle of sweet herbs, two cloves, a little nutmeg or mace, a few mushrooms, and pepper and salt. Let it stew an hour over a slow fire, then skim all the fat clean off, and strain it through a fine sieve.

A Cullis of Roots.

CUT some carrots, parsnips, parsley roots, and onions, into slices, and put them into a stewpan over the fire, and shake them round. Take two dozen of blanched almonds, and the crumbs of two French rolls, soaked first in good fish-broth. Pound them with the roots in a mortar, and then boil all together. Season it with pepper and salt, strain it off, and use it for herb or fish soups.

A Fish Cullis.

BROIL a jack, or pike, till it is properly done, then take off the skin, and separate the flesh from the bones. Boil six eggs hard, and take out the yolks. Blanch a few almonds, beat them to a paste in a mortar, and then add the yolks of the eggs. Mix these well with butter, then put in the fish, and pound all together. Take half a dozen onions, and cut them into slices, two parsnips, and three carrots. Set on a stewpan, and put into it a piece of butter to brown, and put in the roots when it boils. Turn them till they are brown, and then pour in a little broth to moisten them. When it has boiled a few minutes, strain it into another saucepan, and then put in a whole leek, some parsley, sweet basil, half a dozen cloves, some mushrooms and truffles, and a few crumbs of bread. When it has stewed gently a quarter of an hour, put in the fish, &c. from the mortar. Let the whole stew some time longer, but be careful that it does not boil. When it is sufficiently done, strain it through a coarse sieve. This is a very proper sauce to thicken all made dishes.

CHAP. XII.

SOUPS AND BROTHS.

Gravy Soup or Soup Santé.

ıt the bottom of a stewpan six good rashers
:an ham, and put over them three pounds of
and cover the beef with three pounds of lean
)nions cut in slices, two carrots, and two tur-
d, two heads of celery, a bundle of sweet
: cloves, and two blades of mace. Put a
:r at the bottom, draw it very gently till it
l then put in a gallon of boiling water. Let
'o hours, season it with salt, and strain it off.
e ready a carrot cut in small pieces of two
ıg, and about as thick as a goose quill, a tur-
ıeads of leeks, two heads of celery, two heads
cut across, two cabbage-lettuces cut across, a
l and chervil. Put them into a stewpan, and
m gently a quarter of an hour. Then put
) your soup, and boil it up gently for ten
:Put it into your tureen with the crust of a
ll.

Vermicelli Soup.

put four ounces of butter into a large tossing-
a knuckle of veal and a scrag of mutton into
:es about the size of walnuts. Slice in the
ı shank of ham, with three or four blades of
o or three carrots, two parsnips, two large
'ith a clove stuck in at each end. Cut in
'e heads of celery washed clean, a bunch of
bs, eight or ten morels, and an anchovy.
: pan close, and set it over a slow fire, without
:, till the gravy is drawn out of the meat.
ır the gravy into a pot or bason, let the meat

brown in the same pan; but take care it does not burn. Then pour in four quarts of water, and let it boil gently till it is wasted to three pints. Then strain it, and put the gravy to it. Set it on the fire, add to it two ounces of vermicelli, cut the nicest part of a head of celery, put in chyan pepper and salt to your taste, and let it boil about four minutes. If it is not of a good colour, put in a little browning, lay a French roll in the soup-dish, pour in the soup upon it, and lay some of the vermicelli over it.

Soup Cressy.

CUT a pound of lean ham into small bits, and put it at the bottom of a stewpan, with a French roll cut and put over it. Cut two dozen heads of celery small, six onions, two turnips, one carrot cut and washed very clean, six cloves, four blades of mace, and two handfuls of water-cresses. Put them all into a stewpan, with a pint of good broth. Cover them close, and sweat them gently for twenty minutes; then fill it up with veal broth, and stew it four hours. Rub it through a fine sieve, put it into your pan again, and season it with salt and a little chyan pepper. Give it a simmer up, and send it hot to table, with some French roll toasted hard in it. Boil a handful of cresses in water till tender, and put it over the bread.

Soup and Bouille.

PUT into a stewpan five pounds of brisket of beef rolled tight with a tape, with four pounds of the leg of mutton piece of beef, and about seven or eight quarts of water. Boil these up as thick as possible, and skim it very clean. Add a large onion, six or seven cloves, some whole pepper, two or three carrots, a turnip or two, a leek, and two heads of celery. Cover it close, and stew it gently six or seven hours. About an hour before dinner, strain the soup through a piece of dimity that has been dipped in cold water, putting the rough side upwards. Have ready boiled

arrots, cut like little wheels, turnips cut in balls, pinach, a little chervil and sorrel, two heads of enlive, and one or two of celery cut in pieces. Put hese into a tureen, with a Dutch loaf, or a French oll dried, after the crumb is taken out. Pour the oup to these boiling hot, and add a little salt and hyan. Take the tape off the bouille, and serve it n a separate dish; mashed turnips, and sliced carots, in two little dishes. The turnips and carrots hould be cut with an instrument that may be bought or that purpose.

Macaroni Soup.

TAKE three quarts of strong broth, and one of gravy, nd mix them. Boil half a pound of small pipe maaroni in three quarts of water, with a little butter in t, till it is tender. Then strain it through a sieve. Cut it into pieces of about two inches in length, put t into your soup, and boil it up ten minutes. Send t up to table in a tureen, with the crust of a French oll toasted.

Dauphin Soup.

PUT a few slices of lard at the bottom of a saucepan, ome sliced ham and veal, three onions sliced, and a arrot and parsnip. Soak it over the fire till it catches, hen add weak broth or boiling water, and boil it on a slow fire till the meat is done. Pound the breast of a roasted fowl, six yolks of hard eggs, and as many weet almonds. Strain your broth. Soak your bread in broth till it is tender, warm your cullis without boiling, and mix it with as much broth as will give it a pretty thick consistence.

Soup à la Reine.

To a knuckle of veal, and three or four pounds of lean beef, put six quarts of water, with a little salt; skim it well as soon as it boils, and then put in two large onions, two [illegible], a head or two of celery, a parsnip, one leek, and a bit thyme. Boil them all together [illegible]

the meat is boiled quite down; then strain it through a hair sieve, and let it stand about half an hour. Then skim it well, and clear it off gently from the settling into a clear pan. Boil half a pint of cream, and pour it on the crumb of a penny roll, and let it soak well. Blanch and beat half a pound of almonds as fine as possible, putting in now and then a little cream to prevent them oiling. Then take the yolks of six hard eggs, and the roll that is soaked in the cream, and beat them all together quite fine. Then make your broth hot, and pour it to your almonds. Strain it through a fine hair sieve, rubbing it with a spoon till all the goodness is gone through into a stewpan, and add more cream to make it white. Set it over the fire, keep stirring it till it boils, skim off the froth as it rises, and soak the tops of two French rolls in melted butter, in a stewpan, till they are crisp, but not brown. Then take them out of the butter, and lay them in a plate before the fire. A quarter of an hour before you send it to table, take a little of the hot soup, and put it to the roll in the bottom of the tureen. Put your soup on the fire, keep stirring it till ready to boil, then put it into your tureen, and serve it up hot. Be careful to take all the fat off the broth before you put it to the almonds, or it will spoil it; and take care it does not curdle.

Transparent Soup.

TAKE a leg of veal, cut the meat from it into small pieces, and break the bone into several bits. Put the meat into a large jug, and the bones at top, with a bunch of sweet herbs, a quarter of an ounce of mace, and half a pound of Jordan almonds finely blanched and beaten. Pour on it four quarts of boiling water, and let it stand all night, covered close, by the fire-side. The next day put it into a well-tinned saucepan, and let it boil slowly till it is reduced to two quarts. Be careful, all the time it is boiling, to skim it, and take off the fat as it rises. Strain it into a punch-bowl, and, when it has settled two hours, pour it into

lean saucepan, clear from the sediments, if any, at he bottom. Add three ounces of rice, or two ounces f vermicelli, boiled in water.

Soup au Bourgeois.

Cut four or five bunches of celery, and ten or a lozen heads of endive, into small bits. Wash them, let them be well drained from the water, and put them into a large pan. Pour upon them four quarts of boiling water. Then set on three quarts of beef gravy, made for soup, in a large saucepan. Strain the herbs very dry from the water, and, when the gravy boils, put them in. Cut off the crust of two French rolls, break them, and put them into the rest. The soup will be enough as soon as the herbs are tender. A boiled fowl may be put into the middle; but it will be good enough without it. If you like white soup better, you may make use of veal gravy.

Calf's Head Soup.

Having washed a calf's head clean, stew it with a bunch of sweet herbs, an onion stuck with cloves, mace, pearl-barley, and Jamaica pepper. When it is very tender, put to it some stewed celery. Season it with pepper and salt, dish it up with the head in the middle, and send it to table.

Hare Soup.

Cut a large old hare into small pieces, and put it into a mug, with three blades of mace, a little salt, two large onions, a red herring, six morels, half a pint of red wine, and three quarts of water. Bake it three hours in a quick oven, and then strain it into a tossing-pan. Have ready, boiled in water, three ounces of French barley, or sago. Then put the liver of the hare two minutes into scalding water, and rub it through a hair sieve with the back of a wooden spoon. Put it into the soup with the barley or sago, and a quarter of a pound of butter. Set it over the fire, and keep it stirring, but do not let it boil.

Almond Soup.

HAVING blanched a quart of almonds, beat them i a marble mortar, with the yolks of six hard eggs, ti they become a fine paste. Mix them by degrees wit two quarts of new milk, a quart of cream, and a quarte of a pound of double refined sugar beaten fine. Stir a well together, and when it is well mixed, set it over slow fire, and keep it stirring quick all the time, ti you find it is thick enough; but take great care that i does not curdle. Then pour it into your dish, an serve it up.

Partridge Soup.

TAKE two old partridges and skin them. Cut ther into small pieces, with three slices of ham, two c three onions sliced, and some celery. Fry them i butter till they are as brown as they can be mad without burning, and then put them into three quart of water with a few pepper corns. Boil it slowly til a little more than a pint is consumed. Then strain it and put in some fried bread and stewed celery.

Giblet Soup.

PUT about two pounds of scrag of mutton, the sam quantity of scrag of veal, and four pounds of gravy beef, into two gallons of water, and let it stew very softly till it is a strong broth. Then let it stand till i is cold, and skim off the fat. Scald and clean two pair of giblets, put them into the broth, and let them simmer till they are very tender. Take out the giblets and strain the soup through a cloth. Put a piece of butter rolled in flour into a stewpan, and make it of a light brown. Chop small some parsley, chives, a little penny-royal, and a little sweet marjoram. Put the soup over a very slow fire. Put in the giblets, frie butter, herbs, a little Madeira wine, some salt, and a little chyan pepper. Let them simmer till the herb are tender, put the giblets into the dish, and sen them and the soup up to table.

Green Peas Soup.

ı a peck of peas, and boil them in spring water ıey are soft. Then work them through a hair . Put into the water the peas were boiled in, a kle of veal, three slices of ham, two carrots, a p, and a few beet-leaves cut small. Add a little water to the meat, set it over the fire, and let it ın hour and a half. Then strain the gravy into a , mix it with the pulp, and put in a little juice of ch, which must be beaten and squeezed through th. Put in as much as will make it look of a y colour, and then give it a gentle boil, which will off the taste of the spinach. Slice in the whitest of a head of celery, put in a lump of sugar the)f a walnut, cut a slice of bread into little square s, a little bacon in the same manner, and fry of a light brown in fresh butter. Cut a large ıge-lettuce into slices, fry it after the other, and t into the tureen with the fried bread and bacon.) ready boiled, as for eating, a pint of young peas, put them into the soup, with a little chopped

Common Peas Soup.

ı quart of split peas put a gallon of soft water, and le lean bacon, or roast-beef bones. Wash a head :lery, cut it, and put it in with a turnip. Boil it t is reduced to two quarts, and then work it ıgh a cullender with a wooden spoon. Mix a flour and water, boil it with the soup, and slice ıother head of celery, chyan pepper, and salt to taste. Cut a slice of bread into small dice, fry ı of a light brown, put them into your dish, and the soup over them.

Portable Soup.

ɜ three large legs of veal, one of beef, and the part of half a ham; and cut them into small pieces. ə quarter of a pound of butter at the bottom of a

large caldron, then lay in the meat and bones, wi
four ounces of anchovies, and two ounces of ma
Cut off the green leaves of five or six heads of cele
wash them very clean, cut them small, and put th
in, with three large carrots cut thin. Cover the c
dron close, and set it over a moderate fire. Wh
you find the gravy begins to draw, keep taking it
till you have got it all out, and then put in wa
sufficient to cover the meat. Set it on the fire ag
and let it boil slowly four hours. Then strain
through a hair sieve into a clean pan, and let it b
three parts away. Then strain the gravy that
drew from the meat, into the pan, and let it boil gen
observing to skim the fat off as it rises, till it lo
thick like glue. Great care must be taken, when i
nearly enough, that it does not burn. Put in ch
pepper to your taste, then pour it on flat earthen dis
a quarter of an inch thick, and let it stand till the n
day. Cut it out with round tins a little larger tha
crown piece; lay the cakes on dishes, set them in
sun to dry, and take care to turn them often. Fro
weather is the best season for making this so
When the cakes are dry, put them in a tin box, w
writing-paper between every cake, and keep them i
dry place. Gentlemen's families should not be with
this soup; for by pouring a pint of boiling water
one cake, and a little salt, it will make a good ba
of broth, and also gravy for turkeys or fowls. A
will keep a great while, it is extremely useful to
vellers.

Asparagus Soup.

Cut four or five pounds of beef into pieces, and
it over a fire, with an onion or two, a few clo
some whole black pepper, a calf's foot or two, a h
or two of celery, and a small piece of butter.
it draw at a distance from the fire. Put in a quar
warm beer, and three quarts of warm beef broth
water, and let them stew till enough. Strain it, t
off the fat very clean, put in some asparagus h

ut small, and the crust of a toasted French roll. ou may add palates, boiled very tender, if you choose em.

Soupe Lorraine.

ANCH and beat a pound of sweet almonds in a rtar, with a very little water to keep them from ng. Put to them all the white part of a large st fowl, the yolks of four poached eggs, and pound together as fine as possible. Take three quarts of ng veal broth, let it be very white, and skim off fat. Put it into a stewpan with the other ingreents, mix them well together, and boil them softly r a stove, or on a clear fire. Mix the white part another roast fowl pounded very fine, and season th pepper, salt, nutmeg, and a little beaten mace. t in a bit of butter as big as an egg, a spoonful or o of the soup strained, and set it over the stove till is quite hot. Cut two French rolls into thin slices, nd set them before the fire to crisp. Take one of e hollow rolls, which are made for oyster loaves, and ll it with the mince. Lay on the top as close as ossible, and keep it hot. Strain the soup through piece of dimity into a clean sauce-pan, and let it ew till it is of the thickness of cream. Put the risped bread in the dish or tureen, pour the sauce ver it, and put in the middle the minced meat and he roll.

Soupe Maigre.

AVING put half a pound of butter into a deep stewan, shake it about, and let it stand till it has done aking a noise. Peel and cut small six middlingized onions, throw them into the pan, and shake hem about. Take a bunch of celery, clean washed nd picked, and cut in pieces about two inches long; ick and wash clean a large handful of spinach, wash nd cut small a good lettuce, and chop fine a bundle f parsley. Shake all these well together in the pan or a quarter of an hour, and then shake in a little

flour. Stir all together, and pour two quarts of boiling water into the stew-pan. Put in a handful of dry hard crust, a teaspoonful of beaten pepper, three blades of mace beaten fine; stir them all together, and let them boil softly for half an hour. Then take it off the fire, beat up the yolks of two eggs, and stir them in, with a spoonful of vinegar. Pour it into the soup-dish, and serve it up.

Egg Soup.

HAVING beat the yolks of two eggs in a dish, with a piece of butter the size of a common egg, take a tea-kettle of boiling water in one hand, and a spoon in the other. Pour in, by degrees, about a quart of water, and keep stirring it well all the time, till the eggs are well mixed, and the butter melted. Then pour it into a saucepan, and keep stirring it till it begins to simmer. Take it off the fire, and pour it out of one vessel into another, till it is quite smooth, and has a good froth. Then put it on the fire again, keep stirring it till it is quite hot, and then pour it into your soup-dish.

Rice Soup.

To two quarts of water put a pound of rice and a little cinnamon; then cover it close, and let it simmer very softly till the rice is quite tender. Then take out the cinnamon, and sweeten it to your palate, grate in half a nutmeg, and let it stand till it is cold. Beat up the yolks of three eggs with half a pint of white wine, mix them well, and stir them into the rice. Set them on a slow fire, and keep constantly stirring them, to prevent their curdling. When it boils, and is of a good thickness, take it up, and send it to table.

Onion Soup.

BROWN half a pound of butter with a little flour; but take care it does not burn. When it has done hissing, slice a dozen of large white onions, fry them very

tly till they are tender, and then pour to them, by rees, two quarts of boiling water, shaking the pan l round as it is pouring in. Put in a crust of bread, it boil gently half an hour, and season it with per and salt. Take the top of a French roll, dry t a fire, put it into a saucepan with some of the p to soak it, and then put it into the tureen. Let soup boil some time after the onions are tender, as ill add much to the richness of the soup. Strain ff, and pour it on the French roll.

Muscle Soup.

VING washed a hundred muscles very clean, put m into a saucepan till they open, and then take m from the shells, beard them, and strain the ior through a lawn sieve. Beat a dozen craw-fish y fine, with as many blanched almonds, in a mortar. ke a carrot and a small parsnip scraped, cut them o slices, and fry them in butter. Take the muscle uor, with a small bunch of sweet herbs, a little sley and horse-radish, with the craw-fish and al-nds, a little pepper and salt, and half the muscles, th a quart of water, or more. Let it boil till all goodness is extracted from the ingredients, and n strain it off to two quarts of white fish-stock. t it into a saucepan, and put in the rest of the mus-s, a few truffles and mushrooms, and a leek washed l cut small. Cut out the crumb of two French ls, fry it brown, cut it into little pieces, and put it o the soup. Let it boil together a quarter of an ur, with the fried carrot and parsnip, and at the ne time, fry the crust of the roll crisp. Take the ier half of the muscles, a quarter of a pound of tter, and a spoonful of water. Shake in a little ur, and set them on the fire till the butter is melted. ason it with pepper and salt, then beat the yolks of ee eggs, put them in, stir them constantly to pre-nt their curdling, and grate in a little nutr g. hen it is thick and fine, fill the rolls, pour the p o the tureen, and set the rolls in the mi

Oyster Soup.

TAKE a proper quantity of fish-stock, and two qua of oysters bearded. Beat the hard part in a mort with the yolks of ten hard eggs, put them to the fi stock, and set it over the fire. Season it with pepp salt, and grated nutmeg. When it boils, put in t eggs, and let it boil till it is of a good thickness, a like a fine cream.

Eel Soup.

A pound of eels will make a pint of good soup; take any greater quantity of eels, in proportion to t quantity of soup you intend to make. To ev pound of eels put a quart of water, a crust of bre two or three blades of mace, a little whole pepp an onion, and a bundle of sweet herbs. Cover th close, and let them boil till half the liquor is wast Then strain it, toast some bread, cut it small, lay t bread into your dish, and pour in the soup. If you fi your soup is not rich enough, you may let it boil you think it is properly thick.

Skate Soup.

SKIN and wash two pounds of skate, and boil it six quarts of water. When it is boiled, take t meat from the bones. Take two pounds of flounde wash them clean, put them into the water the ska was boiled in, with some lemon-peel, a bunch sweet herbs, a few blades of mace, some horse-radi the crust of a penny loaf, a little parsley, and t bones of the skate. Cover it very close, and let simmer till it is reduced to two quarts. Then str it off, and put to it an ounce of vermicelli. Set it the fire, and let it boil very softly. Take one of t hollow rolls, which are made for oysters, and fry in butter. Take the meat of the skate, pull it in little slices, and put it into a saucepan with two three spoonfuls of the soup. Shake into it a lit flour, and put in a piece of butter, and some pep

and salt. Shake them together in a saucepan till it is thick, and then fill the roll with it. Pour the soup into the tureen, put the roll into it, and serve it up.

Milk Soup.

PUT two sticks of cinnamon, two bay-leaves, a very little basket-salt, and a very little sugar, into two quarts of milk. Blanch half a pound of sweet almonds, beat them up to a paste in a marble mortar, and mix some milk with them by degrees. Grate the peel of a lemon with the almonds and a little of the juice. Then strain it through a coarse sieve, mix it with the milk that is heating in the stewpan, and let it boil up. Cut some slices of French bread, and dry them before the fire. Soak them a little in the milk, lay them at the bottom of the tureen, and pour in the soup.

Chicken Broth.

FLAY an old cock or a large fowl, pick off all the fat, and break it to pieces with a rolling pin. Put it into two quarts of water, with a good crust of bread, and a blade of mace. Let it boil softly till it is as good as you would have it, and it will take five or six hours doing. Then pour it off, put a quart more boiling water to it, and cover it close. Let it boil softly till it is good, and then strain it off. Season it with a very little salt. When you boil the chicken, save the liquor, and when the meat is eaten, take the bones, break them, and put them to the liquor in which you boiled the chicken, with a blade of mace, and a crust of bread.

Veal Broth.

STEW a knuckle of veal in about a gallon of water, two ounces of rice, or vermicelli, a little salt, and a blade of mace.

Strong Beef Broth to keep for Use.

TAKE the scrag end of a neck of mutton, and part of a leg of beef, and break the bones in pieces. Put to it as much water as will cover it, and a little salt. When

it boils, skim it clean, and put into it a whole c stuck with cloves, a bunch of sweet herbs, some per, and a nutmeg quartered. Let these boil til meat is boiled in pieces, and the strength boilec of it. Strain it off, and keep it fit for use.

Common Beef Broth.

BREAK the bone of a leg of beef in two or t places, put it into a gallon of water, with two or t blades of mace, a little parsley, and a crust of br Boil the beef very tender, strain the broth, and p it into a tureen; if you choose it, the meat may be along with the broth. Put into a plate some b toasted, and cut into squares.

Mutton Broth.

PUT a scrag of mutton into three or four quart water, and boil it. Skim it as soon as it boils, put to it a carrot, a turnip, a crust of bread, an or and a small bundle of herbs, and let them s Put in the other part of the neck, that it may boiled tender, and when it is enough, take out mutton, and strain the broth. Put in the mu again, with a few dried marigolds, chives, or yo onions, and a little chopped parsley. Boil th about a quarter of an hour. The broth and mu may be served together in a tureen, or the meat separate dish. The broth may be thickened v either crumbs of bread, or oatmeal. Send up mas turnips in a little dish.

Scotch Barley Broth.

HAVING chopped a leg of beef to pieces, boil i three gallons of water, with a piece of carrot, an crust of bread, till it is half boiled away. T strain it off, and put it into the pot again with ha pound of barley, four or five heads of celery was clean and cut small, a large onion, a bundle of sw herbs, a little parsley chopped small, and a few r rigolds. Let it boil an hour. Take an old cock,

large fowl, clean picked and washed, and put it to the pot. Boil it till the broth is quite good, then season it with salt, take out the onion and sweet herbs, and serve it up.

CHAP. XIII.

TO DRESS ROOTS AND VEGETABLES.

To dress Cabbages.

HAVING cut your cabbage into quarters, boil it in plenty of water, with a handful of salt. When it is tender, drain it on a sieve, but never press it. Savoys and greens are boiled in the same manner; but they should be always boiled by themselves.

To dress Brocoli.

STRIP off all the little branches till you come to the top one, and then carefully peel off the hard outside skin that is on the stalks and little branches, and throw them into water. Throw a little salt into a stewpan, and put in your brocoli as soon as it boils When the stalks are tender, it will then be enough. Put in a piece of toasted bread, dipped in the water the brocoli was boiled in, at the bottom of your dish, and put your brocoli on the top of it. Send it up to table laid in bunches, with butter in a boat.

To dress Cauliflowers.

CUT off the stalks, but leave a little green on. Boil them in spring water and salt, and about a quarter of an hour will do them; but take care that they do not boil too fast, as that will spoil them. Some people boil them in milk and water, without salt.

To dress Spinach.

SPINACH must be clean picked, and washed in several waters. Put it into a saucepan that will just hold it.

throw a little salt over it, and cover the pan close; but put no water in, and shake the pan often. When the spinach is shrunk, and fallen to the bottom, and the liquor that comes out of it boils up, it is enough. Throw it into a clean sieve to drain, and give it a squeeze between two plates. Put it on a plate, and serve it up with butter in a boat, but never pour any over it. Sorrel is stewed in the same manner.

To dress French Beans.

If your French beans are not very small, split and quarter them, and throw them into salt and water. Boil them in plenty of water, with some salt, and take them up as soon as they are tender. All sorts of greens should boil as quick as possible, as it preserves their colour.

To dress Asparagus.

Having scraped your asparagus, tie them in bundles, cut them even, and throw them into water. Tie them up into little bundles, and put them into a stewpan of boiling water with some salt. Let the water keep boiling, and when they are a little tender, take them up; for, if you boil them too much, you will spoil both their colour and flavor. Lay them on a toast that has been dipped in the water the asparagus was boiled in. Pour over them melted butter, or put butter into a bason, and send them up to table.

To dress Peas.

Do not shell your peas till just before you want them. Put them into boiling water with a little salt, and a lump of loaf-sugar, and when they begin to dent in the middle, they are enough. Strain them into a sieve, put a good lump of butter into your dish, and stir them till the butter is melted. Boil a sprig of mint by itself, chop it fine, and lay it in lumps round the edge of your dish.

To dress Garden Beans.

ANS must be boiled in plenty of water; and, like
is, should be shelled only just before they are want-
Put a good quantity of salt into the water, and
l them till they are tender. Boil and chop some
sley, put it into good melted butter, and serve them
with boiled bacon, and the butter and parsley in a
it. The bacon must not be boiled with the beans.

To dress Artichokes.

VING twisted the stalks off your artichokes, put
m into cold water, and wash them well. Put them
boiling water with the top downwards, in order
t all the grit and sand may boil out. They will re-
re an hour and a half, or two hours boiling. Put
lted butter into little cups, and serve them up.

To fricassee Artichoke-Bottoms.

RE either dried or pickled artichoke-bottoms; but,
ou use dried, you must put them in warm water
ee or four hours, shifting the water two or three
es. Have ready a little cream, and a piece of fresh
ter, stirred together one way till it is melted.
en put in the artichokes, and dish them up as soon
they are hot.

To dress Turnips.

RE your turnips thick, and when they are boiled,
eeze them, and mash them smooth. Heat them
h a little cream, and a piece of butter. Put to
m some pepper and salt, and serve them up. It
l be perhaps better to omit the pepper and salt, and
ve the company to please their own palates.

To dress Carrots.

your carrots are young, you need only wipe them
r they are boiled; but, if they are old you must
ape them before they are boiled. Slice them into
late, and pour melted butter over them. Young

Spring carrots will be boiled in half an hour, large ones in an hour, and old Sandwich carrots will take two hours.

To dress Potatoes.

COVER the saucepan close, boil them in very little water, and when the skin begins to crack, they will be enough. Drain out all the water, and let them stand covered a little.

To dress Parsnips.

THEY must be boiled in plenty of water, and when you can run a fork into them easily, they will be enough. They may be served up either whole with melted butter, or beaten smooth in a bowl, heated with a little cream, butter, and flour, and a little salt.

To fricassee Skirrets.

WASH the roots well, and boil them till they are tender. Take the skin off the roots, and cut them into slices. Have ready a little cream, a piece of butter rolled in flour, the yolk of an egg beaten, a little nutmeg grated, two or three spoonfuls of white wine, a very little salt, and stir them all together. Put your roots into the dish, and pour the sauce over them.

To fricassee Mushrooms.

HAVING peeled your mushrooms, and scraped the inside of them, throw them into salt and water. If they are buttons, rub them with flannel; take them out, and boil them with fresh salt and water. When they are tender, put in a little shred parsley, and an onion stuck with cloves, and toss them up with a good lump of butter rolled in a little flour. You may put in three spoonfuls of thick cream, and a little nutmeg cut in pieces; but be sure to take out the nutmeg and onion before you send it to table.

CHAP. XIV.

T LITTLE DISHES FOR SUPPERS OR LIGHT REPASTS.

To ragoo Asparagus.

E one hundred grass, scrape and clean them, d throw them into cold water. Cut them as ey are good and green, and pick and wash ıd cut very small, two heads of endive; take lettuce clean washed and cut small, and a ıion peeled and cut small. Put a quarter of l of butter into a stewpan, and when it is throw in the above ingredients. Toss them ınd fry them ten minutes. Season them with pepper and salt, shake in a little flour, toss out, and pour in half a pint of gravy. Let w till the sauce is very thick and good, and ır all into your dish. You may make use of the small tops of the grass for garnish.

Eggs and Brocoli.

ou boil your brocoli, which will be enough as it is tender, save a large bunch for the and six or eight little sprigs to stick round. bit of bread, of what size you please, but ɔn it to the size of your dish. Take as many you have occasion for, beat them well, and ı into a saucepan with a good piece of butter tle salt. Keep beating them with a spoon are thick enough, and then pour them on the et the largest bunch of brocoli in the middle, other little pieces round them, and garnish with sprigs of brocoli.

To ragoo Cauliflowers.

large cauliflower, or two small ones, in the nner as for pickling. Stew them in a brown

cullis till they are enough, and season them with pepper and salt. Put them into a dish, and pour the cullis over them. Lay round them some sprigs of the cauliflower boiled very white.

To stew Peas with Lettuces.

SHELL your peas, and boil them in hard water, with some salt in it, and drain them in a sieve. Slice your lettuces, and fry them in fresh butter. Then put your peas and lettuces into a tossing-pan, with a little good gravy, pepper, and salt. Thicken it with flour and butter, put in a little shred mint, and serve it up.

To ragoo Cucumbers.

SLICE two cucumbers and two onions, fry them in a little butter, and drain them in a sieve. Put them into a saucepan, with six spoonfuls of gravy, two of white wine, and a blade of mace. Let them stew five or six minutes, and then take a piece of butter, as big as a walnut, rolled in flour, a little salt, and chyan pepper. Shake them together, and when it is thick, dish them up.

Artichoke-Bottoms with Eggs.

BOIL them hard in water, but, if dry bottoms, in soft water. Put a good lump of butter into the water, which will make them boil much sooner, and look more white and plump. When you serve them up, put the yolk of a hard egg in every bottom.

To ragoo Artichoke-Bottoms.

IF your artichoke-bottoms are dry, let them lie in warm water two or three hours, changing the water. Put to them some good gravy, mushroom catchup or powder, chyan, and salt. Thicken with a little flour, and boil all together.

To stew Mushrooms.

PUT your mushrooms into salt and water, then wipe them with a flannel, and put them in again. Put them into a saucepan by themselves, and let them

l as quick as possible. Then put in a little chyan ›per and mace, and let them stew in this a quarter an hour. Put in a teaspoonful of cream, with a le flour and butter the size of a walnut, and when y are done serve them up.

To ragoo Mushrooms.

.VING procured some large mushrooms, scrape the des of them, and broil them. As soon as they are ttle brown, put them into some gravy thickened h a little flour, a very little Madeira, salt, and 'an, and a little lemon-juice. Give them a boil together.

To make Mushroom Loaves.

ASH some small buttons as for pickling, and boil :m a few minutes in a little water. Put to them a :le cream, a piece of butter rolled in flour, and some t and pepper. Boil these up, and fill some small ıtch loaves, or French rolls, with the crumb taken t; but Dutch loaves are better if they are to be had.

Asparagus and Eggs.

AVING toasted a piece of bread of what size you :ase, butter it, and lay it in your dish. Take as ıny eggs as you want, beat them well, and put them to a saucepan, with a good piece of butter, and a tle salt. Keep beating them with a spoon till they e thick enough. In the mean time, boil some grass ıder, cut it small, pour the eggs over the toast, and r the grass upon it.

Spinach and Eggs.

AVING picked, and washed your spinach very clean several waters, put it into a saucepan with a little lt, cover it close and shake the pan often. When it stewed tender, and while it is green, throw it into a ve to drain, and then lay it in your dish. Break as ıny eggs into cups as you intend to poach, and put :m into boiling water. When they are done, take

them out with an egg-slice, and lay them on the spinach. Serve it up with melted butter in a cup, and garnish with an orange quartered.

To make an Amulet.

TAKE six eggs, beat them, strain them through a sieve, and put them into a frying-pan, in which is a quarter of a pound of hot butter. Put in a little boiled ham scraped fine, some shred parsley, and season them with pepper, salt, and nutmeg. Fry it brown on the under side, and lay it on your dish, but do not turn it. Hold a hot salamander over it half a minute, to take off the raw look of the eggs, stick in it some curled parsley, and send it up to table.

To force Eggs.

HAVING scalded two cabbage-lettuces with a few mushrooms, parsley, sorrel, and chervil, chop them very small, with the yolks of hard eggs, seasoned with salt and nutmeg. Stew them in butter, and when they are enough, put in a little cream, and then pour them into the bottom of a dish. Chop the whites very fine, with parsley, nutmeg, and salt. Lay this round the rim of the dish, and brown it with a salamander.

To fricassee Eggs.

HAVING boiled your eggs pretty hard, slice them. Take a little veal gravy, a little cream and flour, and a bit of butter, nutmeg, salt, pepper, chopped parsley, and a few pickled mushrooms. Boil this up, and pour it over the eggs. Put a hard yolk in the middle of the dish, with toasted sippets.

To ragoo Celery.

CUT the white part of the celery into lengths, and boil it till it is tender. Then fry and drain it, flour it, and put to it some rich gravy, a very little red wine, salt, pepper, nutmeg, and catchup. Give it a boil, and then send it up to table.

To fry Celery.

IRST boil it, then dip it into batter, and fry it of a ght brown in hog's lard. Put it on a plate, and pour elted butter over it.

To fry Chardoons.

AVING cut them about six inches long, string them, id boil them till tender. Then put them into a stew-n, in melted butter, flour them, and fry them brown. nd them up in a dish, with melted butter in a cup. ou may, if you please, dress and dish them up like paragus.

To scollop Potatoes.

IRST boil your potatoes, and then beat them in a owl with some cream, and a lump of butter and salt. it them into scollop shells, make them smooth on e top, score them with a knife, lay thin slices of but-r upon the top of them, and put them in a Dutch en to brown.

To mash Potatoes.

OIL and peel them, and put them into a saucepan. ash them well, and put a pint of milk to two pounds potatoes. Add a little salt, stir them well together, id take care that they do not stick to the bottom. hen take a quarter of a pound of butter, stir it in, id send them up to table.

To fry Potatoes.

AVING cut your potatoes into thin slices, as large as crown piece, fry them brown, lay them in a plate or ish, then pour melted butter, and sack and sugar over hem.

CHAP. XV.

TO MAKE PIES.

To make Paste for large Pies.

BEFORE we enter on the making of pies, it may not be improper to give some instructions for making the different sorts of paste.

To make a good paste for large pies, put the yolks of three eggs to a peck of flour, pour in some boiling water, then put in half a pound of suet, and a pound and a half of butter. Skim off the butter and suet, and as much of the liquor as will make it a light good crust. Work it up well, and roll it out.

To make a Puff-paste.

RUB a pound of butter into a quarter of a peck of flour, and make it up in a light paste with cold water, just stiff enough to work it up. Then roll it out about as thick as a crown piece, and put a layer of butter all over. Sprinkle on a little flour, double it up, and roll it out again. Double it, and roll it out three times, and it will then be a good puff-paste.

To make a short Crust.

PUT six ounces of butter into eight of flour, and mix it up with as little water as possible, so as to have a stiffish paste. Beat it well, and roll it thin. This is the best crust for all tarts that are to be eaten cold, and for preserved fruit. Bake it in a moderate oven.

To make a Paste for Custards.

PUT six ounces of butter to half a pound of flour, the yolks of two eggs, and three spoonfuls of cream. Mix them together, and let them stand a quarter of an hour. Then work it up and down, and roll it very thin.

To make a Paste for Tarts.

IX three quarters of a pound of butter with one und of flour, and beat it well with a rolling-pin.

To make a crisp Paste for Tarts.

AT the white of an egg to a strong froth, put in degrees four ounces of double-refined sugar, with ut as much gum as will lie upon a sixpence, beaten l sifted fine. Beat it half an hour, and it will then fit for use.

Beef Steak Pie.

AT some rump steaks with a rolling-pin, and then son them with pepper and salt to your palate. ike a good crust, lay in your steaks, and then pour as much water as will half fill the dish. Put on the st, send it to the oven, and let it be well baked.

To make a fine sweet Veal Pie.

ASON your veal with salt, pepper, cloves, mace, l nutmeg, all beaten fine. Cut your meat into le pieces, and having made a good puff-paste crust, it in your dish. Then lay in your meat, strew on ome currants and stoned raisins, clean washed, and ne sugar. Then lay on it some forcemeat balls de sweet, and in the summer some artichoke-bot-ns boiled, and scalded grapes in the winter. Boil inish potatoes cut in pieces, candied citron, candied nge and lemon-peel, and three or four blades of ce. Put butter on the top, close up your pie, and ke it. Have ready against it comes out of the n, a caudle thus made: Take a pint of white wine, l mix in it the yolks of three eggs; stir it well to-her over the fire one way all the time, till it be ck. Then take it off, stir in sugar enough to eeten it, and squeeze in the juice of a lemon. Pour ot into your pie, and close it up again.

A Calf's Head Pie.

T the head be first very well cleaned, and then l it till it be tender. Take off the meat as whole

as you can, take out the eyes, and slice the tongue. Make a good puff-paste crust, cover your dish with it, lay on your meat, throw over it the tongue, and lay the eyes cut in two at each corner, season it with a very little pepper and salt, pour in half a pint of the liquor it was boiled in, lay on a thick top-crust, and bake it an hour in a quick oven. In the mean time, boil the bones of the head in two quarts of liquor, with two or three blades of mace, half a quarter of an ounce of whole pepper, a large onion, and a bundle of sweet herbs. Let it boil till reduced to about a pint; then strain it off, and add two spoonfuls of catchup, three of red wine, a piece of butter as big as a walnut, rolled in flour, and half an ounce of truffles and morels. Season it with salt to your palate. Boil it, and have half the brains boiled with some sage; beat them and twelve leaves of sage chopped fine. Then stir all together, and give it a boil. Take the other part of the brains, and beat them with some of the sage chopped fine, a little lemon-peel minced fine, and half a small nutmeg grated. Beat it up with an egg, and fry it in little cakes of a fine light brown. Boil six eggs hard, of which take only the yolks; and when your pie comes out of the oven, take off the lid, lay the eggs and cakes over it, and pour the sauce all over. Send it hot to table without the lid.

A Mutton Pie.

CUT a loin of mutton into steaks. Season them well with pepper and salt. Then lay your crust on the dish, and fill it with your steaks. Then pour in as much water as will nearly fill it, put on your top-crust, and send it to the oven.

A Lamb Pie.

HAVING cut your lamb into small pieces, season it with pepper, salt, cloves, mace, and nutmeg, finely beaten. Make a good puff-paste crust, lay it into your dish, then put in your meat, and strew on it some

ned raisins and currants clean washed, and add
ne sugar. Then lay on some forcemeat balls made
et, and, if in the summer, you may put in some
choke-bottoms boiled; but, in the winter time,
u may use scalded grapes. Add to these some
nish potatoes boiled, and cut into pieces; some
died citron and orange, some lemon-peel, and three
our blades of mace.—Put butter on the top, close
your pie, and bake it. Against it is done, have
dy the following: Mix the yolks of three eggs
th a pint of wine, and stir them well together over
e fire one way, till it is of a proper thickness. Then
ke it off, put in sugar enough to sweeten it, and
ueeze in the juice of a lemon. Raise the lid of
ur pie, put this hot into it, close it up again, and
nd it to table.

A savory Lamb Pie.

UT your meat into pieces, and season it to your pa-
te with pepper, salt, mace, cloves, and nutmeg,
ely beaten. Having made a good puff-paste crust,
ut your meat into it, with a few lamb-stones and
weetbreads seasoned like your meat. Then put in
me oysters and forcemeat balls, hard yolks of eggs,
d the tops of asparagus two inches long, first boiled
reen. Put butter all over the pie, put on the lid,
nd set it in a quick oven an hour and a half. In the
ean time, take a pint of gravy, the oyster liquor, a
ill of red wine, and a little grated nutmeg. Mix
ll together with the yolks of two or three eggs finely
eaten, and keep stirring it one way all the time.
When it boils pour it into your pie, put on the lid
gain, and send it up to table.

A Sucking Pig-pie.

AVING boned your pig thoroughly, lard the leg and
oulders with bacon seasoned with spices, and sweet
rbs chopped. Put in a raised crust of its own length,
l season it with spices, sweet herbs chopped, and a
nd of butter. Cover it over with thin slices of

bacon, then finish the pie, and bake it about three hours. When it is nearly done, add to it two glasses of white wine, and let it be served up cold.

A Cheshire Pork Pie.

SKIN a loin of pork, cut it into steaks, and season it with salt, nutmeg, and pepper. Make a good crust, put a layer of pork, then a layer of pippins pared and cored, and a little sugar, enough to sweeten the pie, and then a layer of pork. Put in half a pint of white wine, lay some butter on the top, and close your pie. It will take a pint of wine if your pie be a large one.

To make a Chicken Pie.

HAVING covered the bottom of your dish with a puff-paste, upon that, round the sides, lay a thin layer of forcemeat. Cut two small chickens into pieces, and season them high with pepper and salt. Put some of the pieces into the dish, then a sweetbread or two cut into pieces, and well seasoned; a few truffles and morels, some artichoke-bottoms quartered, yolks of eggs boiled hard, chopped a little, and strewed over the top. Then put in a little water, and cover the pie. When it comes from the oven, pour in a rich gravy, thickened with a little flour and butter. You may add fresh mushrooms, asparagus-tops, and cockscombs, if you wish to make your pie richer.

Another Method.

SEASON your chickens with pepper, salt, and mace. Put a piece of butter into each of them, and lay them in the dish with their breasts upwards. Lay a thin slice of bacon over them, which will give them an agreeable flavor. Then put in a pint of strong gravy, and make a good puff-paste. Put on the lid, and bake it in a moderately heated oven.

Duck Pie.

HAVING scalded two ducks, and made them very clean, cut off the feet, pinions, necks, and heads.

ke out the gizzards, livers, and hearts, pick all an, and scald them. Pick out the fat of the in- e, lay a good puff-paste crust all over the dish, sea- n the ducks, both inside and out, with pepper and t, and lay them in the dish, with the giblets at each d, properly seasoned. Put in as much water as ll nearly fill the pie, lay on the crust, and let it be ell baked.

A Goose Pie.

AVING quartered your goose, season it well with epper and salt, and lay it in a raised crust. Cut half pound of butter into pieces, and put it in different laces on the top. Then lay on the crust, and send to a moderately heated oven to bake.

Another Method.

ONE a goose and a fowl, and season them well. Put rcemeat into the fowl, and then put the fowl into he goose. Lay these in a raised crust, and fill the orners with a little forcemeat. Put half a pound of utter cut into pieces on the top, cover it, send it to he oven, and let it be well baked. This pie may be aten either hot or cold.

A Giblet Pie.

LEAN two pair of giblets well, and put all but the ivers into a saucepan, with two quarts of water, wenty corns of whole pepper, three blades of mace, a undle of sweet herbs, and a large onion. Cover them lose, and let them stew very gently till they be tender. Cover your dish with a good crust, lay at the bottom a ne rump-steak, seasoned with pepper and salt. Put n your giblets, with the livers, and strain the liquor hey were stewed in. Then season it with salt, and our it into your pie. Put on the lid, and bake it alf an hour.

A Pigeon Pie.

HAVING picked and cleaned your pigeons very nicely, nd seasoned them with pepper and salt, put a large

piece of butter, with pepper and salt, into each o their bellies. Then cover your dish with a puff-past crust, lay in your pigeons, and put between them th necks, gizzards, livers, pinions, and hearts, with th yolk of a hard egg, and a beef-steak in the middle Put as much water as will nearly fill the dish, lay o the top-crust, and bake it well.

A Rabbit Pie.

QUARTER a couple of young rabbits; take a quarte of a pound of bacon, and pound it in a marble mortar with the livers, some pepper, salt, a little mace, some parsley cut small, some chives, and a few leaves o sweet basil. When these are all finely beaten, mak the paste, and cover the bottom of the pie with the seasoning. Then put in the rabbits, pound more bacon in a mortar, and with it some fresh butter. Cover the rabbits with this, and lay over it some thin slices o bacon. Put on the lid, and send it to the oven. It will take two hours baking. When it is done, remove the lid, take out the bacon, and skim off the fat. If there is not gravy enough in the pie, pour in some rich mutton or veal gravy boiling hot.

Another Method.

TAKE two rabbits, cut them into pieces, also cut small two pounds of fat pork, and season both with pepper and salt to your taste. Then make a good puff-paste crust, cover your dish with it, and lay in your rabbits. Mix the pork with them; but leave out the livers o the rabbits, parboil them, and beat them in a mortar, with the same quantity of fat bacon, a little sweet herbs, and some oysters. Season with pepper, salt, and nutmeg, mix it up with the yolk of an egg, and make it into little balls. Scatter them about your pie, with some artichoke-bottoms cut in dice, and some cockscombs, if you have them. Grate a small nutmeg over the meat, then pour in half a pint of red wine, and half a pint of water. Close your pie, and bake it an hour and a half in a quick but not too fierce oven

This is the manner of making a pie at the county of [illegible]

A Hare Pie.

Have a hare ready cut into pieces, season it well with pepper and nutmeg, and mace. Then put it into a pan with half a pound of butter, close it up, and set it into a copper of boiling water. Make a rich forcemeat with a quarter of a pound of scraped bacon, two onions, a glass of red wine, the crumb of a penny loaf, a little winter-savory, the liver of a small hare, a little nutmeg. Season it high with pepper and salt, and mix it well up with the yolks of three eggs. Raise the pie, and lay the forcemeat at the bottom of the dish. Then put in the hare, with the gravy that came out of it; put on the lid, and send it to the oven. It will require an hour and a half baking.

A Partridge Pie.

Truss two brace of partridges in the same manner as you do a fowl for boiling. Put some pepper, in a marble mortar, with some parsley and [illegible] of the partridges, and twice the quantity of bacon. Beat these well together, and season them with pepper, salt, and a blade or two of mace. When they are all pounded to a paste, add to them some fine crumbs of rooms. Raise the crust for the pie, and cover the bottom of it with the seasoning. Then lay the partridges, without any stuffing in them, and put the remainder of the seasoning about the birds, and between the partridges. Mix together some pepper and salt, a little mace, some shalots shred fine, some mushrooms, and a little bacon beaten fine in a mortar. Strew this over the partridges, and lay on some thin slices of bacon. Then put on the lid, send it to the oven, and two hours will bake it. When it is done, remove the lid, take out the slices of bacon, and skim off the fat. Pour in a pint of rich veal gravy, squeeze in the juice of an orange, and send it hot to table.

To make a Venison Pasty.

BONE a neck and breast of venison, and season them well with pepper and salt. Put them into a deep pan, with the best part of a neck of mutton sliced and laid over them. Pour in a glass of red wine, put a coarse paste over it, and bake it two hours. Then lay the venison in a dish, pour the gravy over it, and put on it a pound of butter. Make a good puff-paste, and lay it near half an inch thick round the edge of the dish. Roll out the lid, which must be a little thicker than the paste on the edge of the dish, and lay it on. Then roll out another lid pretty thin, and cut it into flowers, leaves, or whatever form you please, and lay it on the lid. It may be eaten either hot or cold.

To make an Eel Pie.

SKIN, gut, and wash your eels very clean, and cut them into pieces about an inch and a half long. Season them with pepper, salt, and a little dried sage rubbed small. Put them into a dish with as much water as will just cover them. Make a good puff-paste, lay on the lid, and send the pie to the oven, which must be quick, but not so quick as to burn the crust.

Salmon Pie.

MAKE a good crust, take a piece of fresh salmon, cleanse it well, and season it with pepper, salt, mace, and nutmeg. Put a piece of butter at the bottom of your dish, and then lay in the salmon. Melt butter in proportion to the size of your pie, and then take a lobster, boil it, pick out all the flesh, chop it small, and mix it well with the butter. Pour it over your salmon, put on the lid, and bake it well.

Turbot Pie.

PARBOIL your turbot, and then season it with a little pepper, salt, cloves, nutmeg, and sweet herbs, cut fine. When you have made your paste, lay the turbot

n your dish, with some yolks of eggs, and a whole nion, which last must be taken out when the pie is aked. Lay plenty of fresh butter on the top, put n the lid, and bake it.

Lobster Pie.

HAVING boiled two or three lobsters, take the meat ut of the tails, and cut it into different pieces. Then take out all the spawn, and the meat of the laws; beat it well in a mortar, and season it with epper, salt, two spoonfuls of vinegar, and a little nchovy liquor. Melt half a pound of fresh butter, rith the crumbs of a halfpenny roll rubbed through a ne cullender, and the yolks of ten eggs. Put a fine uff-paste over the dish, lay in the tails first, and then ie rest of the meat on them. Put on the lid, and ake it in a slow oven.

To make an Apple Tart.

SCALD eight or ten large codlins, and skin them s soon as they are cold. Beat the pulp very fine with spoon, and then mix the yolks of six eggs, and he whites of four. Beat all together as fine as pos-ible, and put in grated nutmeg and sugar to your ste. Melt some fresh butter, and beat it till it is ke a fine cream. Then make a fine puff-paste, cover tin patty-pan with it, and pour in the ingredients, ut do not cover it with the paste. Bake it a quarter f an hour, then slip it out of the patty-pan on a ish, and strew over it some sugar finely beaten and fted.

To make an Apple Pie.

HAVING laid a good puff-paste round the sides of the ish, pare and quarter your apples, and take out the ores. Lay a row of apples thick, throw in half the ugar you intend to use, throw over it a little lemon-eel minced fine, and squeeze over them a little mon; sprinkle in a few cloves, and then put in the st of your apples and your sugar. Sweeten to your alate, and squeeze a little more lemon. Boil the

peelings of the apples and the cores in water, with a blade of mace, till it is very good. Strain it, and boil the syrup with a little sugar, till it is considerably reduced in quantity. Pour it into your pie, put on the upper crust, and bake it. You may beat up the yolks of two eggs, and half a pint of cream, with a little nutmeg and sugar. Put it over a slow fire, and keep stirring it till it is ready to boil. Then take off the lid, and pour in the cream. Cut the crust into little three-corner pieces, stick them about the pie, and send it to table cold. You may, if you think proper, when you make your pie, put in a little quince or marmalade. A pear pie may be made in the same manner; but you must omit the quince.

To make a Codlin Pie.

TAKE some small codlins, put them into a pan with spring water, lay vine-leaves on them, and cover them with a cloth, wrapped round the cover of the pan to keep in the steam. As soon as they grow soft, peel them, and put them in the same water as the vine-leaves. Hang them high over the fire to green, and when you see them of a fine colour, take them out of the water, and put them into a deep dish, with as much powder or loaf sugar as will sweeten them. Make the lid of a rich puff-paste, and bake it. When it comes from the oven, take off the lid, and cut it into little pieces, like sippets, and stick them round the inside of the pie, with the points upwards. Then make a good custard, and pour it over your pie. Make your custard thus: Boil a pint of cream with a stick of cinnamon, and sugar enough to make it a little sweet. As soon as it is cold, put in the yolks of four eggs well beaten, set it on the fire, and keep stirring it till it grows thick; but take care not to let it boil, as that will curdle it. Pour this into your pie, pare thin a little lemon, cut the peel like straws, and lay it on the top of your pies.

To make a Cherry Pie.

AVING made a good crust, lay a little of it round the es of the dish, and throw sugar at the bottom. ien lay in your fruit, and some sugar at the top. ou may, if you please, add some red currants, which ill give an additional flavor to your pie. Then put ı your lid, and bake it in a slack oven. You may ake plum or gooseberry pies in the same manner.

Orange or Lemon Tarts.

AVING rubbed half a dozen large oranges-or lemons, ith salt, put them into water, with a handful of salt in for two days. Then change them every day with sh water, without salt, for a fortnight. Boil them l they are tender, and then cut them into half quar- rs corner-wise, as thin as possible. Take half a dozen ppins pared, cored, and quartered, and put them into pint of water. Let them boil till they break, then ıt the liquor to the oranges or lemons, half the pulp the pippins well broken, and a pound of sugar. oil these together a quarter of an hour, then put it to a pot, and squeeze into it the juice of either an nge or a lemon, according to which of the tarts ıu intend to make. Two spoonfuls will be sufficient give a proper flavor to your tart. Put fine thin puff- ste into your patty-pans, which must be small and allow. Before you put your tarts into the oven, ke a feather or brush, and rub them over with melted tter, and then sift some double-refined sugar over em, which will form a pretty icing, and make them ve a very agreeable appearance.

To make a Tart de Moi.

AVING made a puff-paste, lay it round your dish, d then put in a layer of biscuit, a layer of butter d marrow, and then a layer of all sorts of sweet- eats, or at least as many as you have, and continue to so till your dish is full. Boil a quart of cream, and icken it with four eggs, and a spoonful of orange-

flower water. Sweeten it with sugar to your p and pour it over the rest. It will be sufficiently b in half an hour.

To make a Mince Pie.

BOIL a neat's tongue two hours, then skin it, and it as small as possible. Chop also very small pounds of beef suet, three pounds of good bakin ples, four pounds of currants, clean washed, pi and well dried before the fire, a pound of jar-n stoned, and chopped small, and a pound of po sugar. Mix them all together with half a pou mace, as much nutmeg, a quarter of an ounce of cl the same quantity of cinnamon, and a pint of Fr brandy. Make a rich puff-paste, and as you fill u pie, put in a little candied citron and orange cut small pieces

Another Method.

TAKE three pounds of suet, and shred and ch as small as possible; stone and chop very fine pounds of raisins, and the same quantity of curr nicely picked, washed, rubbed, and dried at the Pare half a hundred of fine pippins, core them chop them small; take half a pound of fine s and pound it fine, a quarter of an ounce of mace same quantity of cloves, and two large nutmeg finely beaten. Put all together into a large pan, mix it well together with half a pint of brandy the like quantity of sack. Put it down close stone pot, and it will keep good three or four mo When you make your pies, take a little dish, some larger than a soup plate, and lay a very thin cru over it. Lay a thin layer of meat, and then a layer of citron, cut very thin, then a layer of n meat, and a layer of orange-peel cut thin; over a little meat, squeeze in the juice of half a fin ville orange, or a lemon, lay on your crust, and it nicely. These pies eat very fine cold. If you them in little patties, mix your meat and sweet accordingly.

CHAP. XVI.

TO MAKE ALL SORTS OF PUDDINGS.

Beef Steak Pudding.

[AKE a good crust with dripping, or mutton suet, if you have it, shred fine. Make a thick t, take a piece of salt beef, which has been ıty-four hours in soft water. Season it with a : pepper, put it into the crust, roll it up close, tie a cloth, and boil it. If it be about four or five ıds, boil it five hours.

A Veal Suet Pudding.

: the crumb of a threepenny loaf into slices, boil pour two quarts of milk on the bread, and then to it one pound of melted veal suet. Add to e one pound of currants, half a nutmeg, six eggs mixed together, and sugar to your taste. This do for either baking or boiling; but if you into bake it, observe to butter the dish well.

Pork Pudding.

ING made a good crust with dripping or mutton shred fine, take a piece of salt pork, which has ı twenty-four hours in soft water, and season it a little pepper. Put it into the crust, roll it up , tie it in a cloth, and boil it. It will require hours boiling, if it be about four or five pounds ht. You may make a mutton pudding in the : manner, only cut it into thin steaks, season them pepper and salt, and boil it three hours, if it be ; but if it be small, two hours will do it. In- , the time of boiling must be regulated by the of it.

To make a Hunting Pudding.

BEAT up the yolks of ten eggs, and the whites of with half a pint of cream, six spoonfuls of flou pound of beef suet chopped small, a pound of rants well washed and picked, a pound of jar-rai stoned and chopped small, two ounces of can citron, orange, and lemon, shred fine, two ounce fine sugar, a spoonful of rose-water, a glass of bra and half a nutmeg grated. Mix all well toget tie it up in a cloth, and boil it four hours. Rem ber to put it in when the water boils, and kee boiling all the time.

A Custard Pudding.

BOIL a pint of thick cream, with a bit of cinna in it, and put to it a quarter of a pound of su When it is cold, put to it the yolks of five eggs beaten, and stir it over the fire till it is pretty thi but take care not to let it boil. When it is q cold, butter a cloth well, dust it with flour, tie custard up in it very close, and boil it three quar of an hour. When you take it up, put it int bason to cool a little, untie the cloth, lay the dish the bason, and turn it up. You will break the p ding, if you do not take off the cloth carefu Grate over it a little sugar, put melted butter an little wine in a boat, and send it up to table.

A boiled Almond Pudding.

TAKE a quart of cream, a penny loaf grated, nutmeg, six spoonfuls of flour, half a pound of monds blanched and beaten fine, half a dozen bit almonds, strain into them two eggs well beaten, in sugar to your taste, and add a little brandy. B it half an hour, pour round it melted butter a wine, and stick it with slit and blanched almonds.

An Almond Pudding baked.

BOIL the skins of two lemons till they are very t der, and then beat them very fine. Beat half a po

monds in rose-water, and a pound of sugar very
Then melt half a pound of butter, and let it
l till it is quite cold. Beat the yolks of eight
, and the whites of four. Mix them, and beat
altogether, with a little orange-flower water, and
it to the oven to bake.

A Rice Pudding.

ING put a quarter of a pound of rice into a sauce-
with a quart of new milk and a stick of cinnamon,
t often to prevent it sticking to the pan. When
; boiled to a proper thickness, pour it into a pan,
n a quarter of a pound of fresh butter, and sweeten
your taste. Grate in half a nutmeg, add three or
spoonfuls of rose-water, and stir them all well to-
er. When it is cold, beat up all with eight eggs,
alf the whites. Then butter a dish, pour it in and
it, with a puff-paste all over the dish.

A plain cheap Rice Pudding.

in a cloth a quarter of a pound of rice, half a
d of raisins stoned, and boil them two hours;
ake care, when you tie it, that you give the rice
od deal of room to swell. When it is enough,
it into a dish, and pour over it melted butter and
, with a little nutmeg grated in it.

A ground Rice Pudding.

ING boiled a quarter of a pound of ground rice in
r till it is soft, beat the yolks of four eggs, and put
em a pint of cream, a quarter of a pound of sugar,
a quarter of a pound of butter. Mix them all well
ther, and either boil or bake it. You may put in
nts and sweetmeats, if you please.

An Apple Pudding baked.

and pound well half a pound of apples, and mix
a pound of butter well beaten with them before
are cold. Put to them six eggs with their whites,
beaten and strained, half a pound of sugar

pounded and sifted, and the rinds of two lemons well boiled and beaten. Shift the peel into clean water twice in the boiling; then put a thin crust at the bottom and rims of your dish, and bake it half an hour.

A Bread Pudding.

BOIL half a pint of milk with a little cinnamon, four eggs well beaten, the rind of a lemon grated, half a pound of suet chopped fine, and as much bread as necessary. Pour your milk on the bread and suet, keep mixing it till cold, then put in the lemon-peel, the eggs, a little sugar, and some nutmeg grated fine. You may either boil or bake this pudding.

An Italian Pudding.

SLICE some French rolls into a pint of cream, and when you have put in as much roll as will make it thick enough, beat ten eggs fine, grate a nutmeg, butter the bottom of the dish, slice a dozen pippins into it, throw over it some orange-peel and sugar, and put in half a pint of red wine. Then pour your cream, bread, and eggs, over it, lay a puff-paste at the bottom of the dish, and round the edges. Half an hour will bake it.

A Plain Pudding.

BEAT the yolks and whites of three eggs together, with two large spoonfuls of flour, a little salt, and half a pint of milk or cream. Make it the thickness of a pancake batter, and beat all well together. Half an hour will boil it.

A Batter Pudding.

BEAT up the yolks of six eggs and the whites of three, and mix them with a quarter of a pint of milk. Put to it the remainder of a quart of milk, six spoonfuls of flour, a teaspoonful of salt, and one of beaten ginger. Mix them all together, boil them an hour and a quarter, and pour melted butter over the pudding. You may, if you please, put in half a pound of prunes or currants, and two or three more eggs.

A Marrow Pudding.

HAVING grated a penny loaf into crumbs, pour on them a pint of boiling hot cream. Cut very thin a pound of beef marrow, beat four eggs well, and then put in a glass of brandy, with sugar and nutmeg to your taste. Mix them all well together, and either boil or bake it. Three quarters of an hour will do it. Cut two ounces of citron very thin, and, when you serve it up, stick them all over it.

An Orange Pudding.

BOIL the rind of a Seville orange very soft, and beat it in a marble mortar, with the juice. Put to it two Naples' biscuits grated very fine, half a pound of butter, a quarter of a pound of sugar, and the yolks of six eggs. Mix them well together, lay a good puff-paste round the edge of the dish, and bake it half an hour in a gentle oven. A lemon pudding is made in the same manner, only using lemon instead of orange.

An Apricot Pudding.

HAVING coddled six large apricots very tender, break them very small, sweeten them to your taste, and when they are cold add the yolks of six eggs, and the whites of two, well beaten. Mix them all well together, with a pint of good cream, lay a puff-paste all over your dish, and pour in your ingredients. Bake it half an hour in a moderate oven, and when it is enough throw a little fine sugar all over it.

A Gooseberry Pudding.

SCALD a pint of green gooseberries, and rub them through a sieve. Put to them half a pound of sugar, an equal quantity of butter, two or three Naples' biscuits, and four eggs well beaten. Mix it well, and bake it half an hour.

A green Codlin Pudding.

GREEN about a quart of codlins as for a pie, and rub them through a hair sieve, with as much of the

juice of beets as will green your pudding. Put in the crumb of a halfpenny loaf, half a pound of butter, and three eggs well beaten. Beat them all together, with half a pound of sugar, and two spoonfuls of cyder. Lay a good paste round the rim of the dish, and pour in the pudding.

A Quaking Pudding.

BOIL a quart of cream, and let it stand till almost cold. Beat four eggs a full quarter of an hour, with a spoonful and a half of flour, and then mix them with your cream. Add sugar and nutmeg to your palate, tie it close up in a cloth well buttered, let it boil an hour, and then turn it carefully out.

A Spoonful Pudding.

To a spoonful of flour, and a spoonful of cream or milk, put an egg, a little nutmeg, ginger, and salt. Mix all together, with a few currants, if you choose, and boil it in a wooden dish half an hour.

A Yorkshire Pudding.

BEAT up five eggs in a quart of milk, and mix them with flour till it is of a good pancake batter, and very smooth. Put in a little salt and some grated nutmeg and ginger. Butter a dripping or frying-pan, and put it under a piece of beef, mutton, or loin of veal, that is roasting, and then put in your batter. When the top side is brown, cut it in square pieces, turn it, and let the under side be brown. Put it in a hot dish, as clear from fat as you can, and send it hot to table.

A Potatoe Pudding.

HAVING boiled a quarter of a pound of potatoes till they are soft, peel them, mash them with the back of a spoon, and rub them through a sieve to have them fine and smooth. Then take half a pound of butter melted, half a pound of fine sugar, and beat them well together till they are smooth. Stir six eggs well beaten, into a glass of sack or brandy; and, if yo-

think proper, you may put in half a pint of currants. Boil it half an hour. Pour over it melted butter, with a glass of wine in it, and sweeten it with sugar.

Apple Dumplings.

PARE and take out the cores of your apples, fill the whole with quince, orange marmalade, or sugar, which you like best. Then take a piece of cold paste, and make a hole in it, as if you were going to make a pie. Lay in your apple, and put another piece of paste in the same form, and close it up round the side of your apple. This is much preferable to the method of gathering it in a lump at one end. Tie it in a cloth, and boil it three quarters of an hour.

Damson Dumplings.

MAKE a good hot paste crust, roll it pretty thin, lay it in a bason, and put in as many damsons as you please. Wet the edge of the paste, and close it up. Boil it in a cloth an hour. Pour melted butter over it; grate sugar round the edge of the dish, and send it up to table whole.

Hard Dumplings.

MAKE a little salt, flour, and water, into a paste, and roll them in balls the size of a turkey's egg. Roll them in a little flour, throw them into boiling water, and half an hour will boil them. If you choose it, you may put into them a few currants. They are best boiled with a good piece of beef.

Norfolk Dumplings.

MAKE half a pint of milk, two eggs, and a little salt, into a good thick batter with flour. Drop your batter into a saucepan of boiling water, and two or three minutes will boil them. Be particularly careful that the water boils fast when you put the batter in. Then throw them into a sieve to drain, turn them into a dish, and stir a piece of fresh butter into them.

A Millet Pudding.

SPREAD a quarter of a pound of butter at the bottom of a dish, and lay into it six ounces of millet, and a quarter of a pound of sugar. Pour over it three pints of milk, and send it to the oven.

A Plum Pudding.

OF suet, currants, and raisins stoned, take one pound of each; the yolks of eight eggs, and the whites of four; the crumb of a penny loaf grated, one pound of flour, half a nutmeg, a teaspoonful of grated ginger, a little salt, and a small glass of brandy. First beat the eggs, and then mix them with some milk. Add the flour and other ingredients by degrees, and as much more milk as may be necessary. It must be very thick and well stirred, and will take five hours boiling.

A Suet Pudding.

SHRED a pound of suet fine, take a quart of milk, four eggs, two teaspoonfuls of grated ginger, a little salt, and flour enough to make it a thick batter. It must be boiled two hours. They may be also made into dumplings, when half an hour will be sufficient to boil them.

Yeast Dumplings.

HAVING made a light dough, as for bread, with flour, water, yeast, and salt, cover it with a cloth, and set it half an hour before the fire. Make the dough into little round balls, as big as a large hen's egg, flatten them with your hand, put them into a saucepan of boiling water, and a few minutes will do them. Take care that they do not fall to the bottom of the pot or saucepan, as that will make them heavy, and be sure to keep the water boiling all the time. When they are enough take them up, and lay them in your dish, with melted butter in a boat. The dough you get at the baker's will do as well, and save you the trouble of making it yourself.

Almond Hog's Pudding.

CHOP fine a pound of beef marrow, blanch and beat ne a pound of sweet almonds, with a little orange-lower, or rose-water; grate fine half a pound of hite bread, clean wash and pick half a pound of rrants; take a quarter of a pound of sugar, a quar-r of an ounce of mace, nutmeg and cinnamon to-ether, of each an equal quantity, and half a pint of ack or mountain. Mix all well together, with half pint of good cream, and the yolks of four eggs. ill the guts half full, tie them up, and boil them a uarter of an hour, and prick them as they boil, to eep the guts from breaking. If you choose it, you ay leave out the currants; but, in that case, a quarter f a pound more sugar must be added.

To make Black Puddings.

BOIL a peck of groats half an hour in water, then rain them, and put them into a clean tub or large an. Then kill your hog, and save two quarts of the lood; and keep stirring the blood till it is quite old. Then mix it with your groats, and stir them ell together. Season with a large spoonful of salt, quarter of an ounce of cloves, mace, and nutmeg ogether, an equal quantity of each. Dry them, beat hem well, and mix all together. Take a little winter avory, sweet marjoram, thyme, and penny-royal, tripped of the stalks, and chopped very fine; just nough to season them, and give them a flavor, but o more. The next day, take the leaf of the hog, nd cut it into dice, wash the guts very clean, then ie one end, and begin to fill them. Mix in the fat s you fill them, and be sure to put in plenty of fat. ill the skins three parts full, tie the other end, and ake your pudding what length you please. Prick hem with a pin, and put them in a kettle of boiling ater. Boil them softly an hour, and then put them n clean straw to drain and dry.

A Carrot Pudding.

SCRAPE and grate a raw carrot very clean; take half a pound of the grated carrot, and a pound of grated bread. Beat up the yolks of eight eggs and the whites of four, and mix them with half a pint of cream. Stir in the bread and carrot, half a pound of fresh butter melted, half a pint of sack, three spoonfuls of orange-flower water, and a nutmeg grated. Sweeten to your palate. Mix all well together, and if it be not thin enough, stir in a little new milk or cream. Let it be of a moderate thickness, lay a puff-paste all over the dish, and pour in the ingredients. It will take an hour's baking; but, if you boil it, you must melt butter, with sugar and white wine.

A Herb Pudding.

WASH, scald, and shred very fine, of spinach, beet, parsley, and leeks, each a handful. Have ready a quart of groats steeped in warm water half an hour, and a pound of hog's lard cut in little bits, three large onions chopped small, and three sage-leaves hacked fine. Put in a little salt, mix all well together, and tie it close up. While it is boiling, you must take it up, and loosen the string a little, in order to give it room to swell.

Peas Pudding.

As soon as the peas are boiled tender, take them up, untie them, and stir in a good piece of butter, a little salt, and a good deal of beaten pepper. Then tie it up again, boil it an hour longer, and it will be ready to serve up.

A Hasty Pudding.

To a pint of cream, and the same quantity of milk, put a little salt, and sweeten it with loaf sugar. Make it boil, and then put in some fine flour, and keep it continually stirring while you are putting in the flour, till it is thick enough, and sufficiently boiled. Pour it out, and stick the top full of little bits of butter.

An Oatmeal Pudding.

HAVING boiled a pint of fine oatmeal in three pints of new milk, stirring it till it is as thick as a hasty pudding, take it off, and stir in half a pound of fresh butter, a little beaten mace and nutmeg, and a gill of sack. Then beat up the yolks of eight eggs, and the whites of four, and stir all well together. Lay a puff-paste all over the dish, pour in the pudding, and bake it half an hour. If you please, you may put in a few currants, and boil it.

A Sago Pudding.

BOIL two ounces of sago with some cinnamon, and a bit of lemon-peel, till it is soft and thick. Grate the crumb of a halfpenny roll, put to it a glass of red wine, four ounces of chopped marrow, the yolks of four eggs well beaten, and sugar to your taste. When the sago is cold, put these ingredients to it, and mix it all well together. Bake it with a puff-paste, and, when it comes from the oven, cut citron into pieces, and blanched almonds into slips, and stick them over the pudding.

A Vermicelli Pudding.

HAVING boiled a quarter of a pound of vermicelli in a pint of milk till it is soft, with a stick of cinnamon, take out the cinnamon, and put in half a pint of cream, a quarter of a pound of butter melted, and a quarter of a pound of sugar, with the yolks of four eggs well beaten. Bake it without a paste, in an earthen dish.

A grateful Pudding.

To a pound of white bread grated, put a pound of fine flour; take eight eggs with half the whites, beat them up, and mix them with a pint of milk. Then stir in the bread and flour; a pound of raisins stoned, a pound of currants, half a pound of sugar, and a little beaten ginger. Mix all well together, and

either bake or boil it. It will take three quarters an hour baking.

A Tansey Pudding.

GRATE four Naples biscuits, and put as much boil cream to them as will wet them, and beat up yolks of four eggs. Chop a few tansey leaves, not too many, with as much spinach as will mak a pretty green. Mix all together when the crean cold, with a little sugar, and thicken it over a s fire. When it is cold put it into a cloth well butte and floured, tie it up close, and let it boil three q ters of an hour. Serve it up with white-wine-sau

To make a White Pot.

PUT eight eggs, and half the whites, beat up wit little rose-water, a nutmeg, and a quarter of a po of sugar, to two quarts of milk. Cut a penny in very thin slices, and pour the milk and eggs o them. Put a little piece of butter on the top, bake it half an hour in a slow oven.

A Rice White Pot.

HAVING boiled a pound of rice in two quarts of m till it be tender and thick, beat it in a mortar w a quarter of a pound of sweet almonds blanch Then boil two quarts of cream, with a few crumb white bread, and two or three blades of mace. M it with eight eggs, and a little rose-water, and swee to your taste. Cut some candied orange or cit peels thin and lay it in. It must be baked in a sl oven.

CHAP. XVII.

TO MAKE PANCAKES AND FRITTERS.

Pancakes.

HAVING beat six or eight eggs well together, leaving out half the whites, stir them into a quart of milk. Mix your flour first with a little of the milk, and then put in the rest by degrees. Add two spoonfuls of beaten ginger, a glass of brandy and a little salt, and stir all well together. Put some butter into a stewpan, and then pour in a ladleful of butter, which will be sufficient to make a pancake, and keep moving the pan round, that the batter may spread properly. Shake the pan, and turn the pancake, as soon as you think one side is done enough. When both sides are done, lay it in a dish before the fire, and proceed in the same manner till you have fried as many as you choose. Strew a little sugar over them, and send them up to table.

Cream Pancakes.

PUT the yolks of two eggs into half a pint of cream, with two ounces of sugar, and a little beaten cinnamon, mace, and nutmeg. Proceed in every other respect, as above directed.

Clary Pancakes.

To three spoonfuls of fine flour, put three eggs, and a little salt. Beat them well together in a pint of milk. Fry them in lard, and pour in your batter as thin as possible. Then lay in some clary leaves washed and dried, and pour in a little more butter over them. Take care to fry them of a nice brown.

Rice Pancakes.

MIX three spoonfuls of flour of rice with a quart of cream, set it on a slow fire, and keep stirring it till it

is as thick as pap. Pour into it half a pound of butter, and a nutmeg grated. Put it into an earthen pan, and as soon as it is cold, stir in three or four spoonfuls of flour, a little salt, some sugar, and nine eggs well beaten. Mix all well together, and fry them nicely. New milk must be used, when you cannot get cream; but, in that case, a spoonful more of rice must be added.

Pink-coloured Pancakes.

HAVING boiled a large beet-root till it is tender, beat it fine in a marble mortar. Put to it the yolks of four eggs, two spoonfuls of flour, and three spoonfuls of cream. Sweeten it to your taste, grate in half a nutmeg, and add a glass of brandy. Mix all well together, and fry them as before directed. Garnish with green sweetmeats, green sprigs of myrtle, or preserved apricots.

To make Almond Fraise.

BLANCH a pound of Jordan almonds, and steep them in a pint of cream, ten yolks of eggs, and four whites. Then take out the almonds, and pound them fine in a mortar. Mix them again in the cream and eggs, and add some grated white bread and sugar. Stir them all well together, and fry them as before directed.

To make plain Fritters.

PUT the crumb of a penny-loaf grated into a pint of milk, and mix it very smooth. When it is cold, put in the yolks of five eggs, three ounces of sifted sugar, and a little grated nutmeg. Fry them in the same manner as pancakes, and serve them up with melted butter, wine, and sugar.

Apple Fritters.

PARE and core some of the largest apples you can get, and cut them into round slices. Take half a pint of ale, and two eggs, and beat in as much flour as will make it rather thicker than a common pudding,

ith nutmeg and sugar to your taste. Let it stand ree or four minutes to rise. Dip your slices of ple into the batter, fry them crisp, grate over them me sugar, put wine sauce in a boat, and send them p to table.

Custard Fritters.

AVING beat up the yolks of eight eggs with a oonful of flour, half a nutmeg, a little salt, and a ass of brandy, add a pint of cream, sweeten it, and ake it in a small dish. When it is cold, cut it into arters, and dip them in batter made of half a pint cream, a quarter of a pint of milk, four eggs, a tle flour, and a little ginger grated. Fry them in od lard or dripping, and when done, strew grated gar over them.

Royal Fritters.

UT a quart of new milk into a saucepan, and pour a pint of sack or wine as soon as it begins to boil. hen take it off, and let it stand five or six minutes, im off the curd, and put it into a bason. Beat it well with six eggs, and season it with nutmeg. hen beat it with a whisk, and add flour sufficient to ve it the usual thickness of batter. Put in some gar, and fry them quick.

Bibloquet Fritters.

AVING broken five eggs into a handful of fine flour, d put milk enough to make it work well together; t in some salt, and work it again. When it is well ade, put in a teaspoonful of powder of cinnamon, e same quantity of lemon-peel grated, and half an nce of candied citron cut very small. Put on a ewpan, rub it over with butter, and put in the paste. t it over a slow fire, and let it do gently, without icking to the bottom or sides of the pan. When it in a manner baked, take it out, and lay it on a dish. t on a stewpan with a large quantity of lard; when boils, cut the paste the size of a finger, and then t it across at each end, which will rise and be hol-

low, and have a very good effect. Put them into the boiling lard; but great care must be taken in frying them, as they rise so much. When they are done, sift some sugar on a warm dish, lay on the fritters, and sift more sugar over them.

German Fritters.

PARE, quarter, and core some well-tasted crisp apples; take the core quite out, and cut them into round pieces. Put into a stewpan a quarter of a pint of French brandy, a table-spoonful of fine sugar pounded, and a little cinnamon. Put the apples into this liquor, and set them over a gentle fire, stirring them often; but take care not to break them. Set on a stewpan with some lard, and when it boils, drain the apples, dip them in some fine flour, and put them into the pan. Strew some sugar over the dish, and set it on the fire. Lay in the fritters, strew a little sugar over them, and glaze them over with a red hot salamander.

Water Fritters.

To five or six spoonfuls of flour put a little salt, eight eggs well beaten, and a glass of brandy, and mix them all well together. The longer they are made before dressing, the better. Just before you do them, melt half a pound of butter, and beat it well in. Fry them in hog's lard.

Rice Fritters.

HAVING boiled a quarter of a pound of rice in milk till it is pretty thick, mix it with a pint of cream, four eggs, some sugar, cinnamon, and nutmeg, six ounces of currants washed and picked, a little salt, and as much flour as will make it a thick batter. Fry them in little cakes in boiling lard, and serve them up with white sugar and butter.

White Fritters.

WASH two ounces of rice clean in water, and dry it before the fire; then beat it very fine in a mortar,

and sift it through a lawn sieve. Put it into a sauce-pan, just wet it with milk, and put to it another pint of milk as soon as it is thoroughly moistened. Set the whole over a stove, or very slow fire, and take care to keep it always moving. Put in a little ginger, and some candied lemon-peel grated. Keep it over the fire till it come almost to the thickness of a fine paste. When it is quite cold, spread it out with the rolling-pin, and cut it into little pieces, taking care that they do not stick to each other. Flour your hands, roll up your fritters handsomely, and fry them. Strew on them some sugar, and pour over them a little orange-flower water.

Tansey Fritters.

HAVING poured a pint of boiling milk on the crumb of a penny-loaf, let it stand an hour, and then put in as much juice of tansey to it as will give it a flavor. Add to it a little juice of spinach, to give it a green colour. Put to it a spoonful of ratafia-water, or brandy, sweeten it to your taste, grate the rind of half a lemon, beat the yolks of four eggs, and mix them all together. Put them in a stewpan, with a quarter of a pound of butter, and stir it over a slow fire till it is quite thick. Take it off, and let it stand two or three hours. Then drop a spoonful at a time into boiling lard. When they are done, grate sugar over them, and put wine sauce in a boat, and send them up to table.

Raspberry Fritters.

GRATE two Naples' biscuits, or the crumb of a French roll, and put to it a pint of boiling cream. When it is cold, add to it the yolks of four eggs well beaten up. Mix all well together with some raspberry-juice, and drop them into a pan of boiling lard in very small quantities. Stick them with blanched almonds sliced, and serve them up.

Strawberry Fritters.

HAVING made a batter with flour, a spoonful of sweet oil, another of white wine, a little rasped lemon-

peel, and the whites of two or three eggs, make it pretty soft, so as just to drop with a spoon. Mix it with some large strawberries, and drop them with a spoon into the hot fritters. When they are of a good colour take them out, and drain them on a sieve. When they are done, strew some sugar over them, and glaze them.

Currant Fritters.

STIR into half a pint of ale that is not bitter as much flour as will make it pretty thick, and put in a few currants. Beat it up quick, have the lard boiling, and put a large spoonful at a time into the pan.

Hasty Fritters.

HEAT some butter in a stewpan; take half a pint of good ale, and stir a little flour into it by degrees. Put in a few currants, or chopped apples, beat them up quick, and drop a large spoonful at a time all over the pan. Take care they do not stick together, turn them with an egg-slice, and when they are of a fine brown, lay them on a dish, strew some sugar over them, and send them up hot to table.

CHAP. XVIII.

TO MAKE ALL SORTS OF CAKES, PUFFS, AND BISCUITS.

To make a Plum Cake.

TO three pounds of flour put an equal quantity of currants, three quarters of a pound of almonds, blanched and a little beaten, half an ounce of them bitter; a quarter of a pound of sugar, the yolks of seven eggs, and the whites of six; a pint of cream, two pounds of butter, and half a pint of good ale

st. Mix the eggs and the yeast together, and in them. Set the cream on the fire, and melt the ter in it. Stir in the almonds, and half a pint of c, part of which must be put to the almonds while ting. Mix together the currants, flour, and sugar, h nutmeg, cloves, and mace, to your palate. Stir ie to the cream, and put in the yeast.

Shrewsbury Cakes.

VING beat half a pound of butter to a cream, put ıalf a pound of flour, an egg, six ounces of loaf-ır beaten and sifted, half an ounce of carraway ls, mixed into a paste, and roll them thin. Cut n round with little tins, or a small glass, prick n, lay them on sheets of tin, and bake them in ow oven.

A Bride Cake.

four pounds of fine flour well dried, put the like ntity of fresh butter, two pounds of loaf-sugar, ıarter of an ounce of mace, and the same quantity ıutmeg, both finely pounded and sifted. To every ınd of flour put eight eggs; wash and pick four ınds of currants, and dry them before the fire; ıch a pound of sweet almonds, and cut them length-'s very thin; of citron, candied orange, and can-l lemon, a pound each, and half a pint of brandy. ıt work the butter with your hand to a cream, then t in your sugar a quarter of an hour, beat the ites of your eggs to a very strong froth, and mix m with your sugar and butter. Beat your yolks at ıt half an hour, and mix them with your cake. en put in your flour, mace, and nutmeg, and keep ıting it till your oven is ready. Put in your brandy, l beat in lightly your currants and almonds. Tie ee sheets of paper round the bottom of your hoop, keep it from running out, and rub it well with but-

Put in your cake, and lay in your sweetmeats in ee layers, with cake between every layer. After s risen and coloured, cover it with paper before ır oven is stopped up, and bake it three hours.

Portugal Cakes.

BEAT and sift a pound of loaf-sugar, and mix it with a pound of fine flour. Then rub it into a pound of good sweet butter, till it is as thick as grated white bread. Put to it two spoonfuls of rose-water, two of sack, and ten eggs. Whip them well with a whisk, then put into it eight ounces of currants, and mix all well together. Butter the tin pans, fill them half full, and bake them. If you do not put currants into them, they will keep half a year. Add a pound of almonds blanched, and beaten with rose-water, as above, and leave out the flour. These are better than the sort first mentioned.

A Pound Cake.

BEAT a pound of butter, in an earthen pan, with your hand, one way, till it resembles a fine thick cream. Then beat up with the butter twelve eggs, with only half their whites; and beat in also a pound of sugar, a pound of flour, and a few carraways. Beat all well together with your hand, or with a large wooden spoon, for an hour. Then butter a pan, put it in and bake it an hour in a quick oven. You may, if you think proper, put in a pound of clean-washed and picked currants.

Little Currant Cakes.

DRY well a pound and a half of fine flour before the fire; take a pound of butter, half a pound of fine loaf-sugar well beaten and sifted, four yolks of eggs, four spoonfuls of rose-water, the like quantity of sack, a little mace, and a nutmeg grated. Beat the eggs well, and put them to rose-water and sack. Then put to them the sugar and butter, work them all together, and strew in the currants and flour, having warmed them both together before. This will be sufficient to make six or eight cakes. Bake them of a fine brown, and let them be pretty crisp.

Little fine Cakes.

BEAT a pound of butter to cream; take a pound and a quarter of flour, a pound of fine sugar finely beaten,

a pound of clean-washed and picked currants, six eggs, using only two of the whites. Beat them fine, mix the flour, sugar, and eggs, by degrees into the batter, and beat it all well with both hands. This may be baked in one cake, or made into several little ones.

Heart Cakes.

With your hand work a pound of butter to a cream, then put to it twelve eggs, with only six of the whites, well beaten, a pound of dried flour, a pound of sifted sugar, four spoonfuls of good brandy, and a pound of currants washed, and dried before the fire. As the pans are filled, put in two ounces of candied orange and citron, and continue beating the cake till you put it into the oven. This quantity will be sufficient to fill three dozen of middling-size pans.

A Common Seed Cake.

Take a pound of butter beat to a cream with the hand, a pound and a quarter of flour, three quarters of a pound of lump sugar pounded, the yolks of ten eggs, and the whites of four. Mix these well together, and put to them an ounce of carraway seeds bruised. Butter the pan or hoop, and sift sugar on the top.

A rich Seed Cake.

Take a pound of butter, a pound of flour well dried, a pound of loaf sugar beaten and sifted, eight eggs, two ounces of carraway seeds, one nutmeg grated, and its weight of cinnamon. Having beaten your butter to a cream, put in your sugar, beat the whites of your eggs half an hour, and mix them with the sugar and butter. Then beat the yolks half an hour, and put to them the whites. Beat in your flour, spices, and seeds, a little before it goes to the oven. Put it in the hoop, and bake it two hours in a quick oven. The ingredients will take two hours, in order to be beaten up properly together.

A good Family Cake.

TAKE rice and wheat flour, of each six ounces, t
yolks and whites of nine eggs, half a pound of lu
sugar pounded and sifted, and half an ounce of c
raway-seeds. Having beaten this one hour, bake
for the same time in a quick oven. This is a ve
light cake, and is very proper for young people a
delicate stomachs.

Royal Cakes.

BEAT and sift a pound of sugar; then take a pou
of well dried flour, a pound of butter, eight eg
half a pound of washed and picked currants, grat
nutmeg, and the same quantity of mace and cinnam
Having worked your butter to a cream, put in yo
sugar. Beat the whites of your eggs nearly half
hour, and mix them with your sugar and butt
Then beat your yolks near half an hour, and put the
to your butter. These must be well beaten togeth
and when it is ready for the oven, put in your flo
spices, and currants. Sift a little sugar over the
and bake them in tins.

Orange or Lemon Cakes.

QUARTER as many Seville oranges, or lemons, as y
please, but they must have good rinds, and boil the
in two or three waters till they be tender, and ha
lost their bitterness. Then skin them, and lay the
in a clean napkin to dry. With a knife take all t
skins and seeds out of the pulp, shred the peels fi
put them to the pulp, weigh them, and put rath
more than their weight of fine sugar into a tossing-p
with just as much water as will dissolve the sug
Boil it till it become a perfect sugar, and then
degrees put in your peels and pulps. Stir them w
before you set them on the fire, boil it very gen
till it looks clear and thick, and then put them in
flat-bottomed glasses. Set them in a stove, and ke
them in a constant and moderate heat, and turn the
out upon glasses, as soon as they are candied on the to

Almond Cakes.

LANCH and beat two ounces of bitter, and one ound of sweet almonds; take a little rose or orange-wer water, and the white of an egg; half a pound loaf-sugar sifted, eight yolks and three whites of gs, the juice of half a lemon, and the rind grated. ke it in one large pan, or in several small ones.

Bath Cakes.

UB half a pound of butter into a pound of flour, nd put to it a spoonful of good yeast, and with ome warm cream, make it into a light paste, and set t to the fire to rise. When you make them up, take our ounces of carraway comfits, work part of them in, and strew the rest on the top. Make them into round cakes, about the size of a French roll, bake them on sheet tins, and send them in hot for breakfast.

Icings for Cakes.

POUND and sift fine a pound of double-refined sugar, and mix with it, in an earthen pan, the whites of twenty-four eggs. Whisk them well for two or three hours, till it looks white and thick, and then, with a bunch of feathers, spread it all over the top and sides of the cake. Set it at a proper distance before a clear fire, and keep turning it continually that it may not change colour; but a cool oven is best, in which an hour will harden it. You may also make your icing in the following manner: Beat the whites of three eggs to a strong froth, beat a pound of Jordan almonds very fine with rose-water, and mix your almonds and eggs lightly together. Then beat a pound of loaf-sugar very fine, and put it in by degrees. When your cake is enough, take it out, lay on your icing, and proceed as above directed.

Almond Puffs.

BLANCH and beat very fine two ounces of sweet almonds with orange-flower water. Beat the whites of three eggs to a very high froth, and then strew in a little

sifted sugar. Mix your almonds with your sugar and eggs, and then add more sugar till it is as thick as paste. Lay it in cakes, and bake it on a paper in a cool oven.

Lemon Puffs.

HAVING beaten and sifted a pound of double-refined sugar, put it into a bowl, with the juice of two lemons and beat them well together. Then, having beaten the white of an egg to a very high froth, put it also into your bowl, and beat it half an hour. Put in three eggs, and two rinds of lemons grated. Mix it well up, dust some sugar on your papers, drop on the puff in small drops, and bake them in a moderately-heated oven.

Sugar Puffs.

BEAT the whites of ten eggs till they rise to a high froth; put them into a stone mortar or wooden bowl, and add as much double-refined sugar as will make them thick. Put in a little ambergris to give them a flavor, rub them round the mortar for half an hour, and put in a few carraway seeds. Take a sheet of wafers, lay them on as broad as a sixpence, and as high as they can be laid. Put them into a moderately-heated oven for six or seven minutes, and they will look of a beautiful white.

To make Wafers.

BEAT the yolks of two eggs in a pint of cream, and mix it as thick as a pudding with well-dried flour, and sugar and orange-flower water to your taste. Put in a sufficient quantity of warm water to make it as thin as fine pancakes. Mix them very smooth, and bake them over a stove. Butter the irons when they stick.

To make common Biscuits.

BEAT eight eggs half an hour, and put to them a pound of sugar beaten and sifted, with the rind of a lemon grated. Whisk it an hour, or till it looks light, and then put in a pound of flour, with a little

ıse-water. Sugar them over, and bake them in tins, on paper.

Drop Biscuits.

AKE the yolks of ten eggs and the whites of six, ıd beat them with a spoonful of rose-water half an ɔur. Then put in ten ounces of loaf sugar finely :aten and sifted. Whisk them well for half an hour, ıd then add an ounce of carraway-seeds, bruised, ıd six ounces of fine flour. Whisk in your flour ently, drop them on wafer-paper and bake them in n oven moderately heated.

Naples' Biscuits.

MIX a pound of soft sugar finely sifted with three quarters of a pound of very fine flour. Sift it three times, and then add six eggs well beaten, and a spoonful of rose-water. When the oven is almost hot, make them, but take care that they are not made up too wet.

Savoy Biscuits.

HAVING beaten the whites of eight eggs till they bear a strong froth, put the yolks to them, with a pound of sugar, and beat them all together a quarter of an hour. When the oven is ready, add a pound of fine flour to the other ingredients. Stir them till they be well mixed, lay the biscuits upon the paper, and ice them. Bake them in a quick oven.

French Biscuits.

TAKE three new laid eggs, and an equal weight of ried flour. Mix the flour with an equal quantity of ine powdered sugar. First beat the whites of the ggs up well with a whisk, till they are of a fine froth. hen whip in half an ounce of candied lemon-peel cut ery thin and fine, beat them well up. Then by de-rees, whip in your flour and sugar; then put in the olks, and with a spoon temper it well together. Shape our biscuits on fine white paper with your spoon, and row powdered sugar over them. Bake them in

a moderately heated oven, and give them a fine colou at the top. When they are baked, cut them from th paper with a thin knife, and put them into boxes ti wanted.

To make Gingerbread.

Mix three quarts of fine flour, two ounces of beate ginger, a quarter of an ounce of nutmeg, cloves, an mace, beaten fine; then add three quarters of a poun of fine sugar, two pounds of treacle, and set it ove the fire, but do not let it boil. Melt three quarters o a pound of butter in the treacle, put in some candie lemon and orange-peel cut fine. Mix these well to gether, and let it stand in a quick oven one hour.

CHAP. XIX.

TO MAKE CHEESECAKES, TARTS, AND CUSTARDS.

To make common Cheesecakes.

BEAT eight eggs well, while a quart of milk is on the fire, and when it boils, put in the eggs, and stir them till they come to a curd. Then pour it out, and when it is cold, put in a little salt, two spoonfuls of rose-water, and three quarters of a pound of currants, well washed. Put it into puff-paste, and bake it. If you use tin patties to bake in, butter them, or you will not be able to take them out; but if you bake them in glass or china, only an upper crust will be necessary, as you will not want to take them out when you send them to table.

Elegant Cheesecakes.

Warm a pint of cream, and put to it five quarts of milk warm from the cow. Then put runnet to it, and stir it well. As soon as it is curdled, put the

curd in a linen bag or cloth, and let the whey properly drain from it, but do not squeeze it much. Then put it into a mortar, and break the curd as fine as butter. Put to the curd half a pound of sweet almonds blanched, and half a pound of mackaroons, both finely beaten. Put in nine eggs well beaten, a whole nutmeg grated, two perfumed plums dissolved in rose or orange-flower water, and half a pound of fine sugar. Mix all well together; then melt a pound and a quarter of butter, and stir it well in. Make a puff-paste as follows: Wet a pound of fine flour with cold water, and roll it out. Put into it by degrees a pound of fresh butter, and shake a little flour over each coat as you roll it. Make it just before you want to use it. If you choose it, you may put in a little tincture of saffron to give them a high colour.

Rice Cheesecakes.

HAVING boiled a quarter of a pound of rice till it be tender, drain it, and put in four eggs well beaten, half a pound of butter, half a pint of cream, six ounces of sugar, a nutmeg grated, and a glass of ratafia-water or brandy. Beat them all together, and bake them in raised crusts.

Almond Cheesecakes.

BLANCH four ounces of Jordan almonds, and put them into cold water. Beat them with rose-water in a marble mortar or wooden bowl, with a wooden pestle: Put to it four ounces of sugar, and the yolks of four eggs finely beaten. Work it in the mortar or bowl till it becomes white and frothy. Then make the following rich puff-paste: Take half a pound of flour, and a quarter of a pound of butter; rub a little of the butter into the flour, mix it stiff with a little cold water, then roll your paste straight out, strew over it a little flour, lay over it, in thin bits, one third of your butter; throw a little more flour over the butter; do so for three times; then put your paste in your tins, fill them, and grate sugar over them. Bake them in a moderately-heated oven.

Citron Cheesecakes.

HAVING boiled a quart of cream, let it stand till it is cold, and then mix it with the yolks of four eggs well beaten. Then set it on the fire, and let it boil till it curds. Blanch some almonds, beat them well with orange-flower water, put them into the cream, with a few Naples' biscuits and green citron shred fine. Sweeten it to your taste, and bake them in tea cups.

Lemon and Orange Cheesecakes.

BOIL the peel of two large lemons till they be quite tender, and then pound it well in a mortar with four or five ounces of loaf sugar, the yolks of six eggs, half a pound of fresh butter, and a little curd beaten fine. Pound and mix all together, lay a puff-paste in your patty-pans, fill them half full, and bake them. Orange cheesecakes are made in the same manner, only that the bitterness must be taken out of the peel by boiling it in two or three waters.

A Raspberry Tart with Cream.

LAY some thin puff-paste in a patty-pan, put in some raspberries, and strew over them some very fine sugar. Put on the lid, and bake it. Then cut it open, and put in half a pint of cream, the yolks of two or three eggs well beaten, and a little sugar. Let it stand to cool before you send it to table.

A Spinach Tart.

SCALD some spinach in boiling water, drain it well and chop it. Then stew it in butter and cream, with a little salt, sugar, a few pieces of fried comfit citron, and a few drops of orange-flower water. Make it into tarts.

Rhubarb Tarts.

CUT the stalks of garden rhubarb into pieces of the size of a gooseberry, and make it in the same manner as a gooseberry tart.

To make apple tarts, lemon tarts, and tarts de moi, see Chapter XV.

A Common Custard.

WEETEN a quart of new milk to your taste, grate
a small nutmeg, beat up eight eggs with only four
hites, stir them into the milk, and add a little rose-
ter. Bake it in china basons, or put them in a
ep china dish. Prepare a kettle of boiling water,
t the cups into it, and let the water come above
lf way; but do not let it boil too fast, for fear of
s getting into the cups. Colour them at the top
ith a hot iron.

Custards to bake.

AVING boiled a pint of cream with mace and cin-
amon, let it stand till it be cold. Then take four
gs, leaving out two of the whites, a little rose and
range-flower water and sack, with nutmeg and sugar
o your palate. Mix them well together, and bake
em in cups.

Almond Custards.

OIL a pint of cream in a tossing-pan, with a stick
f cinnamon, a blade or two of mace, and let it stand
o cool. Blanch two ounces of almonds, beat them
ne in a marble mortar with some rose-water. If you
ke a ratafia taste, put in a few apricot kernels, or
tter almonds. Mix them with your cream, sweeten
to your taste, set it on a slow fire, and keep stirring
till it is pretty thick. Bake it in cups.

Orange Custards.

OIL half the rind of a Seville orange till it be tender,
at it very fine in a mortar, and put to it a spoonful
brandy, a quarter of a pound of loaf sugar, the
ice of a Seville orange, and the yolks of four eggs.
at them all well together for ten minutes, and then
ur in by degrees a pint of boiling cream. Keep
ating them till they are cold, then put them into
stard cups, and set them in an earthen dish of hot
ter. Let them stand till they are set, then take
m out, and stick preserved orange on the top.
ey may be eaten either hot or cold.

Lemon Custards.

FIRST beat the yolks of ten eggs, and strain them, and then beat them with a pint of cream. Sweeten the juice of two lemons, boil it with the peel of one, and strain it. As soon as it has cooled, stir it to the cream and eggs; put it on the fire again, stir it till it nearly boils, grate over it the rind of a lemon, and brown with a salamander.

Rice Custards.

BOIL a blade of mace and a quartered nutmeg in a quart of cream, and strain it. Then add to it some whole rice boiled, and a little brandy. Sweeten it, stir it over the fire till it thickens, and serve it up in cups or a dish. It may be sent to table either hot or cold.

CHAP. XX.

TO MAKE CREAMS AND JAMS.

Orange Cream.

PARE the rind of a Seville orange very fine, and squeeze the juice of four oranges. Put them into a stewpan with half a pint of water, and eight ounces of sugar. Beat the whites of five eggs, mix them into it, and set them on a slow fire. Stir it one way till it grows thick and white, strain it through a gauze, and stir it till it is cold. Then beat the yolks of five eggs very fine, and put them into your pan with the cream. Stir it over a gentle fire till it nearly boils, then put it into a bason, and stir it till it is cold, when you may put it into your glasses.

Burnt Cream.

BOIL a pint of cream with sugar and a little lemon-peel shred fine. Beat the yolks of six, and the whites of four eggs separately, and when the cream is cold

t in your eggs, with a spoonful of orange-flower
ter, and one of fine flour. Set it over the fire,
p stirring it till it is thick, and then put it into a
. When it is cold, sift a quarter of a pound of
ar all over it, and brown it with a hot salamander,
it looks like a glass plate put over your cream.

Spanish Cream.

AKE three spoonfuls of flour of rice sifted very fine,
yolks of three eggs, three spoonfuls of water, two
orange-flower water, and mix them well together.
t to them one pint of cream, and set it upon a
d fire, stirring it till it be of a proper thickness.
en pour it into cups.

Pistachio Cream.

AKE out the kernels of half a pound of pistachio
ts, beat them in a mortar with a spoonful of brandy,
l put them into a tossing-pan, with a pint of cream,
l the yolks of two eggs finely beaten. Stir it gently
r a slow fire till it is thick, but do not let it boil.
t it into a china soup-plate, and when it is cold,
k some kernels, cut longways, all over it, and send
o table.

Whipt Cream.

AT the whites of eight eggs well, and mix them with
uart of thick cream, and half a pint of sack. Sweeten
o your taste with double-refined sugar. Whip it up
th a whisk, and some lemon-peel tied in the middle
the whisk. Take the froth with a spoon, and lay it
your glasses or basons. This does well over a tart.

Ice Cream.

AKE, stone, and scald twelve ripe apricots, and beat
m fine in a marble mortar. Put to them six ounces
double-refined sugar, and a pint of scalding cream,
d work it through a hair sieve. Put it into a tin
at has a close cover, and set it in a tub of ice broken
all, and a large quantity of salt put among it. When
u see the cream grows thick round the edges of
ur tin, stir it, and set it again till it grows quite

thick. When your cream is all frozen up, take it out of the tin, and put it into the mould you intend it to be turned out of. Then put on the lid, and have ready another tub, with ice and salt in it as before. Put your mould in the middle, and lay your ice under and over it. Let it stand four or five hours, and dip your tin in warm water when you turn it out; but, if it be summer time, do not turn it out till the very instant you want it. If you have not apricots, any other fruit will answer the purpose, provided you take care to work them very fine in the mortar.

Hartshorn Cream.

Boil four ounces of hartshorn shavings in three pints of water till it is reduced to half a pint, and run it through a jelly-bag. Put to it a pint of cream and four ounces of loaf sugar, and just boil it up. Put it into cups or glasses, and let it stand till it is cold. Dip your cups or glasses in scalding water, and turn them out into your dish. Stick sliced almonds on them. It is generally eaten with white wine and sugar.

Pompadour Cream.

Beat the whites of five eggs into a strong froth, and put them into a tossing-pan with two ounces of sugar, and two spoonfuls of orange-flower water. Stir it gently three or four minutes, and then pour it into a dish with melted butter over it. Send it up hot to table.

Coffee Cream.

Put an ounce of coffee roasted hot into a pint and half of boiling cream. Boil these together a little; then take it off, and put in two dried gizzards. Cover this close, let it stand one hour, and sweeten it with double-refined sugar. Pass it two or three times through a sieve with a wooden spoon, put it into a dish with a tin on the top; set the dish on a gentle stove, put fire over and under it, and when it has taken, set it by. This must be sent up cold to table.

Gooseberry Cream.

UT two quarts of gooseberries into a saucepan, just over them with water, scald them till they are tender, then rub them through a sieve with a spoon to a quart of pulp. Have ready six eggs well beaten, make your pulp hot, and put in one ounce of fresh butter. Sweeten it to your taste, put it over a gentle fire till they are thick; but take care that they do not boil. Then stir in a gill of the juice of spinach, and when it is almost cold, stir in a spoonful of orange-flower water or sack. Pour it into basons, and serve up cold.

Clouted Cream.

In the evening take four quarts of milk from the cow, put it into a broad earthen pan, and let it stand till the next day. Then put the dish over a very slow fire, and another dish over it to keep out the dust. Make it sufficiently hot to set the cream, and then set it aside to cool. Then take the cream off into a bowl, and beat it well with a spoon. This is very proper to put over pies and tarts.

Snow and Cream.

BOIL a quart of new milk with a stick of cinnamon, a little lemon-peel, two or three laurel-leaves, and sweeten it with sugar to your taste. Beat up the whites of four eggs, and the yolks of six, very fine. Mix the milk and the eggs well together, and strain all through a fine sieve into a stewpan. Put it over a slow fire, and stir it one way till it is thick. Then put it into a deep dish to cool, and when cold, beat the whites of six eggs to a high froth. Put some milk and water into a broad stewpan, and when it boils, take the froth off the eggs, and put it on the milk and water. Boil it up once, then with a slice take it carefully off, and lay it on your custard.

To make black Currant Jam.

HAVING gathered your currants when they are full ripe, pick them clean from the stalks, bruise them

well in a bowl, and to every pound of currants put pound and a half of loaf sugar, finely beaten. P them into a preserving pan, boil them half an ho skim and stir them all the time, and then put th into pots.

Cherry Jam.

TAKE some cherries, boil and break them. Ta them off the fire, and let the juice run from the To three pounds of cherries, boil together half a pi of red currant juice, and half a pound of loaf sug Put in the cherries as they boil, sift in three quart of a pound of sugar, and boil the cherries very f for more than half an hour. Put on brandy-pap when they are properly cooled.

Gooseberry Jam.

CUT into halves and take out the seeds of some lar full grown gooseberries, but not too ripe. Put the into a pan of cold spring water, lay some vine-leav at the bottom, then some gooseberries, then vin leaves, till all the fruit is in the pan. Cover it ve close that no steam can evaporate, and set them on very slow fire. When they are scalding hot, take the off, then set them on again, and so on. They mu be thus treated till they are of a good green. Th lay them on a sieve to drain, and beat them in a ma ble mortar with their weight in sugar. Take a qua of water, and a quart of gooseberries, boil them a mash, and squeeze them. To every pint of th liquor put a pound of fine loaf sugar, and boil a skim it. Then put in the green gooseberries, and l them boil till they be thick and clear, and of a go green.

Apricot Jam.

CUT some fine rich apricots into thin pieces, and i fuse them in an earthen pot till they are tender and dr Put a pound of double-refined sugar, and three spoo fuls of water, to every pound and a half of apricot Then boil your sugar to a candy height, as hereaft

directed in the chapter of candying, and put it upon your apricots. Set them over a slow fire, and stir them till they appear clear and thick, but take care that they do not boil. Then put them into your glasses.

Red Raspberry Jam.

RASPBERRIES for this purpose must be gathered when they are ripe and dry. Pick them very carefully from the stalks and dead ones, and crush them in a bowl with a silver or wooden spoon, as pewter is apt to turn them of a purple colour. Having crushed them, strew in their own weight of loaf sugar, and half their weight of currant juice, baked and strained as for jelly. Then boil them half an hour over a clear slow fire, skim them well, and keep stirring them all the time. Then put them into pots or glasses, with brandy-paper over them, and keep them for use. As soon as you have got your berries, remember to strew in your sugar; do not let them stand long before you boil them, and it will preserve their flavor.

CHAP. XXI.

TO MAKE BLANC MANGE, FLUMMERY, ORNAMENTS, JELLIES, AND SYLLABUBS.

To make Blanc Mange.

PUT two ounces of isinglass, a stick of cinnamon, a little lemon-peel, a few coriander seeds, and two or three laurel-leaves, into a stewpan, with a quart of new milk, and sweeten it to your palate. Add to it six bitter almonds cut in slices. Boil it gently till the isinglass is dissolved, and then strain it through a fine sieve into a bowl. Let it stand till it is half cold, and then pour it off from the settlings

into another bowl. Let your moulds be ready, fill them, and let them stand to be cold. When they are thoroughly cold, raise them with your fingers from the sides, dip the bottom of the mould into warm water, and turn them out into a dish. Garnish with jellies of different colours, or currant jelly, Seville oranges cut in quarters, flowers, or any thing else you fancy. When you want to colour your blanc-mange green, just when it is done put in a little spinach-juice, but take care that it does not boil after it is put in, as that will curdle and spoil the whole. If you wish to have it red, put in a little bruised cochineal; if yellow, a little saffron; if violet colour, a little syrup of violets; and thus you may have different colours in the dish, such as plain white, green, yellow, red, and violet. Let your mould for the white be deeper than the rest; put it in the middle of the dish, and the others round it.

Another Method.

CUT a calf's foot into small pieces, and put it into a saucepan with a quart of water, an ounce of isinglass, a little lemon-peel, and a stick of cinnamon. Boil it gently, and skim it well, till it is of a very strong jelly, which you may know by putting a little into a spoon to get cold. Then strain it off, put it into a stewpan with a few coriander seeds, and two or three laurel-leaves. Blanch and beat an ounce of sweet almonds very fine, and put them in, with two bitter almonds also beaten fine. Sweeten it with sugar to your taste, and let it boil up. Then put in a pint of good thick cream, and boil it again. Strain it into a bowl, and proceed as before.

Another Method.

PUT two ounces of isinglass, with a stick of cinnamon, a little lemon-peel, a few coriander seeds, and two or three laurel-leaves, into a stewpan, with a quart of sweet cream. Sweeten it with sugar to your palate, and boil it gently till the isinglass is dis-

olved. Blanch an ounce of sweet almonds, and two ıitter almonds. Beat them fine in a mortar, and put hem in. Stir it well about, then strain it through a ine sieve into a bowl, and proceed as before directed.

Hartshorn Flummery.

PUT four ounces of hartshorn shavings into a sauce-ıan with two quarts of spring water, and let it simmer ıver the fire till it is reduced to a pint; or put it into ı jug, and set it in the oven with household bread. ıtrain it through a sieve into a stewpan, blanch and ıeat half a pound of sweet almonds with a little ırange-flower water, mix a little of your jelly in it, ınd fine sugar enough to sweeten it. Then strain it hrough a sieve to the other jelly, mix it well together, ınd when it is blood-warm put it into moulds or half ıint basons. When it is cold, dip the moulds or ıasons in warm water, and turn them into a dish. Mix some white wine and sugar together, and pour hem into the dish. If you please, you may stick ılmonds in them.

French Flummery.

BEAT an ounce of isinglass fine, put it into a quart ıf cream, and boil it gently for a quarter of an hour, ıut keep stirring it all the time. Then take it off, ıweeten it with fine powder sugar, put in a spoonful ıf rose and another of orange-flower water, strain it hrough a sieve, and stir it till half cold. Put it into ı mould or bason, and when cold, turn it into a dish, ınd garnish with currant-jelly.

Eggs and Bacon in Flummery.

PUT two ounces of isinglass and a quart of new milk ınto a stewpan. Boil it gently till the isinglass is dis-ıolved, sweeten it with sugar, and strain it through a ıieve. Colour a quarter of a pint of it red with co-:hineal, and have ready a tin mould about four inches ong, two broad, and one deep. Put a little of the ed at the bottom, and let it be cold; then put on

some white, then red, and treble the thickness of white at the top, always observing to let one be cold before you put on the other, and that only blood warm. Then take five tea-cups, and fill them half full with white flummery, and let all stand till the next morning. Turn them out, and cut that of the tin moulds into thin slices, and lay them in your dish. Then turn them out of the cups, and put them over the others. Cut a hole in the tops, and lay in half a preserved apricot, which will appear like the yolk of an egg. Garnish the dish with currant-jelly, or any thing else you think proper.

Orange Butter.

BEAT well the yolks of ten eggs, and put them into a stewpan, with half a pint of Rhenish wine, six ounces of powder sugar, and the juice of three china oranges. Set them over a gentle fire, and stir them one way till they are thick. When you take it off, stir in a piece of butter as big as a walnut, put it into a dish, and serve it up when cold.

Solomon's Temple in Flummery.

TAKE a quart of stiff flummery, and divide it into three parts. Make one part of a pretty thick colour, with a little cochineal bruised fine, and steeped in French brandy. Scrape an ounce of chocolate very fine, dissolve it in a little strong coffee, and mix it with another part of your flummery, which will make it of a light stone colour. The last part must be white. Then wet your temple mould, and fit it in something to make it stand even. Fill the top of the temple with red flummery for the steps, and the four points with white. Then fill it up with chocolate flummery, and let it stand till the next day. Then loosen it round with a pin, and shake it loose very gently; but do not dip your mould in warm water, as that will take off the gloss, and spoil the colour. When you turn it out, stick a small sprig of flowers down from the top of every point, which will not

strengthen it, but also give it a pretty appear-
. Lay round it rock-candy sweetmeats.

To make Gooseberry Fool.

two quarts of gooseberries into about a quart of
r, and set them on the fire. When they begin
mmer, turn yellow, and to plump, throw them
a cullender to drain out the water, and with the
of a spoon carefully squeeze the pulp through a
into a dish. Make them pretty sweet, and let
stand till they are cold. In the mean time, take
quarts of milk, and the yolks of four eggs beaten
ith a little grated nutmeg. Stir it softly over a
fire, and when it begins to simmer, take it off,
by degrees stir it into the gooseberries. Let it
l till it be cold, and then serve it up. If you
e it with cream, you need not put any eggs.

Jellies for Moulds, &c.

LIES for this purpose requiring to be made much
ger than those for glasses, the materials necessary
in course be stronger. Take two calves feet and
neat's foot, take out the large bones, and cut them
nall pieces. You may use two ounces of isin-
, instead of the neat's foot, if you like it better.
it into a large saucepan or pot, with a gallon of
r, a lemon-peel cut thin, and a stick of cinnamon.
it gently till it is reduced to three pints or less.
t boils, skim it well, try it with a spoon, and if you
it strong enough, strain it off, and let it settle half
our. Then skim the top, and pour it from the
ings into a stewpan. Put in half a pint of white
, sweeten it with loaf sugar, squeeze six lemons,
ning the juice to keep out the seeds, and put in
tle lemon-peel. If you want it quite clear and
ht, do not put in any saffron. If you want it an
er colour, put in a little saffron; if a very high
ur, put in a little cochineal bruised. Boil it up
minutes. Beat the whites of ten eggs up to a
froth, mix them with the jelly well together, and

boil it up ten minutes. Then take it off the fire, cover it, and let it stand for five minutes. Have your bag ready with a bowl under, pour your jelly in gently, and as it runs through pour it into the bag again, till it is as bright as you want it. When it is all run through fill your moulds, and let them stand till they are cold Then loosen the sides with your fingers, dip the mould into warm water, and turn it out on your dish. You may garnish it according to your fancy.

Calf's Feet Jelly.

TAKE out the large bones of two calves feet, cut the meat in small pieces, and put them into a saucepan with three quarts of water, a little lemon-peel, and a stick of cinnamon. Boil it gently till it is reduced to a quart, and remember to try it with a spoon, in order to see when it is strong enough. Strain it off, and let it settle half an hour. Then skim it very clean, and pour it from the settling into a stewpan. Put in half a pint of Mountain or Lisbon wine, sweeten it to your taste with loaf-sugar, squeeze four lemons, or two lemons and two Seville oranges, strain the juice to keep out the seeds, and put it in with a lemon-peel, and a very little saffron. Boil it up a few minutes, then beat up the whites of eight eggs to a high froth, and mix them well together with the jelly. Then boil it up for five minutes. Have your bag ready with a bowl under it, pour your jelly gently in, that it may run pretty fast through at the first, and as it runs pour it in again several times, till it is as clear as you would have it, When it is all run off, fill your glasses with a spoon.

Hartshorn Jelly.

PUT three quarts of water and half a pound of harts-horn shavings into a saucepan, with a lemon-peel, and a stick of cinnamon. Boil it gently till it is a strong jelly, which you may know by taking a little out in a spoon, and let it cool as before directed. Then strain it through a fine sieve into a stewpan, put in a pint of

Rhenish wine, sweeten it with loaf-sugar to your pa-te, squeeze in the juice of four lemons, or two lemons nd two Seville oranges, strain the juice to keep out e seeds, put them in, with a little saffron, and boil up. Beat up the whites of eight eggs to a high oth, mix them well in the jelly, and boil it up for e minutes. Then take it off the fire, and proceed the same manner as before directed. Remember to t your sugar and lemon in, to make it palatable, fore you put your eggs in; for, by putting in sugar d lemon afterwards, you will prevent its clearing roperly.

Orange Jelly.

Put two quarts of spring water into a saucepan, vith half a pound of hartshorn shavings, or four unces of isinglass, and boil it gently till it becomes strong jelly. Take the juice of three Seville ranges, three lemons, and six China oranges, the ind of one Seville orange, and one lemon, pared very hin. Put them to your jelly, sweeten with loaf-sugar, o your taste, beat up the whites of eight eggs to a oth, mix them well in, and boil it for ten minutes. Then run it through a jelly-bag till it is very clear, put t into your moulds, and let it stand till it is thoroughly cold. Then dip your moulds in warm water, nd turn them into a China dish, or flat glass. You ay make use of flowers for your garnish.

Fruit in Jelly.

Take some mould jelly, made as before directed, and procure a mould, either long or round, about three nches deep. Put some jelly at the bottom of the nould, about a quarter of an inch thick. As soon s it is cold, put in ripe peaches, grapes, or any sort f ripe or preserved fruit, or China oranges cut in quarters, or in any shape you fancy. Put in a little elly blood-warm, and let it stand till it is cold, to asten your fruit in its place, otherwise it will rise up. Then fill up your mould with blood-warm jelly, let it tand till it is thoroughly cold, then turn it into a dish,

and garnish it to your fancy. These jellies look exceedingly well in a dish, if you take care to put in your fruit nicely, so as to shew it to advantage, and your jelly be very clear.

Savoury Jelly.

HAVING cut six thin rashers of lean ham, put them at the bottom of a soup-pot. Cut the shank end of a knuckle of veal, with a pound of lean veal, in slices. Put them into the pot with half a pint of water, six blades of mace, a few cloves, a carrot cut in slices, and cover the pot close. Set it over a slow fire, and sweat it gently for fifteen minutes. Then pour in a gallon of boiling water, and as it boils up, skim it well. Put in a spoonful of salt, and stew it gently for six hours. Then try with a spoon whether the jelly is strong enough. As soon as it is sufficiently strong, strain it off into a pan, and let it settle. Then skim the fat clean off, pour it from the settlings into a stewpan, and put in a gill of elder or common vinegar. Beat up the whites of twelve eggs to a high froth, and mix it well with the jelly. If you want it of a high colour, bruise a little cochineal, and put it in. Boil it up till the eggs become a fine white froth at the top, then take it off the fire, cover it up, and let it stand ten minutes. Pour it gently into your bag, and as it runs, put it into the bag again, till it is quite clear. When it has all run through, you may proceed to use it as before directed.

Chicken in Jelly.

BONE a nice chicken, and cut off the pinions; make a forcemeat with the flesh of a fowl, some lean veal, beef marrow, beef suet, sweet herbs, bread crumbs, &c. Fill your chicken with this, and truss it as for boiling. Put it into a saucepan, cover it with veal broth, and put in a bundle of sweet herbs, a few cloves, a little mace, and all-spice. Boil it gently till it is tender, then take it out, and let it stand to cool. Put some savoury jelly, made as above directed, into

an oval mould, and cover the bottom to the depth of a quarter of an inch. When it is cold, put in the chicken, breast downwards. Then put in a little jelly blood-warm, to fasten it, and when it is cold fill your mould with blood-warm jelly. Let it stand all night, and the next day turn it into a dish. You may make use of slices of Seville orange or lemon for garnish. Partridges, or any other small birds may be put into savoury jelly, but you need not bone them.

Turkey in Jelly.

TREAT a turkey in the same manner as above directed for a chicken. As soon as it is cold, put it on the dish on which you intend to send it to table, and pour over it some savoury jelly blood-warm. Garnish with flowers and curled parsley, and stick a sprig of myrtle on the breast, or ornament it with some coloured jelly.

Hen's Nest in Jelly.

FILL some egg moulds with blanc mange, and when they are cold, turn them out; but if you have no moulds, break holes in the thick ends of six or seven eggs, and pour out the yolks and whites as clear as you can. Set them on one end in salt, and with a funnel fill them with strong blanc mange. When they are cold, very carefully break the shells, and take them off the blanc mange. Put a little jelly at the bottom of a round mould, or China bowl. Lay the eggs on it, and put on a little jelly to fix them to their places. When it is cold, put in more jelly blood-warm, till it is even with the eggs. Then lay some vermicelli over and round them, to make it look like a nest. When it is cold, fill the mould or bowl quite full, set it aside all night, the next day turn it out into your dish, and garnish with flowers, sweetmeats, or what you please.

Riband Jelly.

TAKE out the great bones of four calves feet, and cut the flesh small. Put it into a pot with six quarts of

water, four ounces of isinglass, a little lemon-peel, and a stick of cinnamon. Boil it gently for six hours, skim it well, and try a little in a spoon to see if it be strong enough. As soon as it is, strain it off into a clean pan, and let it settle an hour. If there be any fat at the top, skim it off, and pour it from the settlings into a stewpan. Put in a pint of white wine, the juice of six lemons, and sweeten it with sugar to your taste. Beat up the whites of ten eggs, stir them well in, and boil it up gently for ten minutes. Then take it off the fire, and let it stand five minutes. Run it through your bag till it is as clear as you would have it. Then colour some of it red with cochineal, green with spinach-juice, yellow with saffron, blue with syrup of violets, white with thick cream, and some of its own colour. Then put your jelly into high glasses, and run every colour a quarter of an inch thick. One colour must be thoroughly cold before you put on the other, and that you put on must be but blood-warm, for fear they should mix together. Or, you may take a tin mould, six inches long, one broad, and one deep. Fill it in the same manner, and when cold turn it out, cut it with a thin knife in slices, and lay it on a dish. Garnish to suit your fancy.

Gold Fish in Jelly.

HAVING filled two or three small fish moulds with very strong blanc mange, let them stand till they be cold, and then turn them out. Gild the fish with leaf gold, and let them stand for an hour, that the gold may dry on. Then take a mould, put a little mould jelly at the bottom of it. When it is cold, lay in the gold fish back downwards; put in some jelly blood-warm to fasten them to their places. When it is cold, fill up the moulds with blood-warm jelly, and let them stand all night. The next day turn them out into a dish, and garnish with any thing you like.

Green Melon in Jelly.

COLOUR a pint of blanc mange of a light green with the juice of spinach. Put it into a melon mould, and

when it is cold turn it out. Have a deep mould, with a little cold jelly at the bottom. Put your melon in, and put in some jelly blood-warm. Let it be cold, then fill up your mould with blood-warm jelly, let it stand all night, and the next morning turn it into a dish. Garnish it with sweetmeats, flowers, or any thing else you like.

Black Currant Jelly.

GATHER your currants when they are full ripe, on a dry day, and strip them off the stalks. Put them into an earthen pan, and to every ten quarts put in a quart of spring water. Tie paper over them, and set them in the oven for two hours. Then squeeze out the juice through a fine cloth, and to every pint of juice put a pound of loaf sugar broken to pieces. Stir it and boil it gently for half an hour, and skim it well all the time. While it is hot, put it into gallipots, put brandy papers over it, tie another paper over that, and keep it in a cool dry place.

Red Currant Jelly.

GATHER your currants as above directed, and to every gallon of red put a quart of white. Put them into a preserving pan, cover them close, and set them over a slow fire; stirring them to prevent their burning at the bottom, till the juice is out. Or you may put them into an earthen pan, tie a paper over them, and set them in a warm oven for an hour. Then put them into a flannel bag, and when the juice is all run out, to every pint put a pound of loaf sugar broken into small pieces. Put it over a gentle fire, and stir it till the sugar is melted, or it will burn at the bottom. Skim it well, and boil it gently half an hour. While it is hot, put it into your gallipots or glasses, and when it is cold, put brandy papers over it, and tie another paper over that. Put them in a cool and dry place.

A Trifle.

PUT a gill of white wine into a quart of thick cream; put in also the juice of a lemon or Seville orange, grate

in the rind of a lemon, sweeten it with powder sugar, whip it with a whisk, or mill it with a chocolate-mill, and as the froth rises take it off, and put it on a hair sieve to drain. Put a quarter of a pound of macaroon cakes, and ratafia drops, into a deep dish, and just wet them with sweet wine. Boil a pint of milk or cream, sweeten it with sugar, beat up the yolks of four eggs, and mix them with it. Put it over a slow fire, and stir it till it is thick. Then put it on the cakes, and when cold put the froth on as high as you can, and strew it over with nonpareils of different colours, which are to be bought of the confectioners. Garnish according to your taste.

An Everlasting Syllabub.

PUT three pints of good thick cream into an earthen pan, with half a pint of Rhenish, half a pint of sack, the juice of two large Seville oranges, the rind of three lemons grated, and a pound of double-refined sugar pounded and sifted. Put in a spoonful of orange-flower water, beat it well together with a whisk for half an hour, then with a spoon take off the froth, and lay it on a sieve to drain, and then fill your glasses. This will keep a week. The best way to whip syllabubs is to have a fine large chocolate mill, which you must keep on purpose, and a large deep bowl or pan to mill them in, it being done quicker, and the froth stronger. For the thin that is left at the bottom, have ready some calves feet jelly thus made: Cut two calves feet into small pieces, put them into a saucepan, with two quarts of water, and a little lemon-peel. Boil it gently till it is reduced to a pint and a half, then strain it off, and let it stand half an hour to settle. Skim it well, pour it into a stewpan from the settlings, beat up the whites of six eggs, and put them in, and boil it gently for ten minutes. Then run it through a flannel bag, and mix it with the clear that you saved from the syllabubs. Sweeten it to your taste, give it a boil, then pour it into your moulds, and when it is cold, turn it into a dish.

A solid Syllabub.

a pint of mountain to a quart of rich cream, the
: of two lemons, the rind of one grated, and
:ten it with powder sugar to your taste. Whip
:ll, take off the froth as it rises, lay it on a hair
:, and put it in a cool place till next day. Then
e your glasses better than half full with the thin,
with a spoon put on the froth as high as you
It will look clear at the bottom, even after it
)een kept several days.

A Lemon Syllabub.

a quarter of a pound of loaf sugar in one piece
ıe rind of two lemons till you have got all the
ıce out of them. Then put the sugar into a pint
ream and a gill of mountain wine, squeeze in the
: of both the lemons, and let it stand for two
's. Then whip it with a whisk, or mill it with a
:olate mill, and as the froth rises take it off, and
it on a sieve to drain. Let it stand all night, then
the clear into the glasses, and with a spoon put
he froth as high as it will bear it.

A Syllabub under the Cow.

/ING put a bottle of red or white wine, ale or
:r, into a china bowl, sweeten it with sugar, and
e in some nutmeg. Then hold it under the cow,
milk into it till it has a fine froth on the top.
w over it a handful of currants cleaned, washed,
picked, and plumped before the fire.

A Floating Island.

a pretty deep glass on a China dish, proportioned
ze to the quantity you intend to make. Make a
rt of the thickest cream you can get pretty sweet
ı fine sugar. Pour in a gill of sack, grate in the
)w rind of a lemon, and mill the cream till it is of
ick froth. Then carefully pour in the thin from
froth into a dish or glass. Take a French roll, if
be sufficient for the quantity you intend to make,

and cut it as thin as you can. Put a layer of that on the cream as lightly as possible, then a layer of currant-jelly, after that a very thin layer of roll, then hartshorn-jelly, and then French roll. Over that whip the froth you saved off the cream, very well milled up, and put on the top as high as you can heap it. As to the rim of the dish, set it round with fruit or sweetmeats, according to your taste. This has a very pretty appearance in the middle of a table with candles round it. You may make it of as many different colours as you please, according to the jellies, jams, or sweetmeats, you may have at hand.

CHAP. XXII.

CANDYING AND DRYING.

To prepare Sugar for candying.

FRUIT intended for candying must be first preserved, and dried in a stove, or before the fire, that none of the syrup may remain in it. Sugar intended for the use of candying must be thus prepared. Put into a tossing-pan a pound of sugar with half a pint of water, and set it over a very clear fire. Take off the scum as it rises, boil it till it looks fine and clear, and take out a little in a silver spoon. When it is cold, if it will draw a thread from your spoon, it is boiled high enough for any kind of sweetmeat. Then boil your syrup, and when it begins to candy round the edge of your pan, it is candy height. It is a great mistake to put any kind of sweetmeat into too thick a syrup, especially at the first, as it withers the fruit, and both the beauty and flavor are thereby destroyed.

To candy Melons.

HAVING quartered your melons, take out all the inside, and put into it as much thin syrup as will cover the coat. Let it boil in the syrup till it is thoroughly tender, and then put it away in the syrup for two or three days, but mind that the syrup covers it, that it may penetrate quite through. Then take it out, and boil your syrup to a candy height; dip in your quarters, and lay them on a sieve to dry, either before the fire or in a slow oven.

Lemon and Orange-Peel candied.

SLIT your oranges or lemons lengthways, and take out all the pulp and inside skins. Put the peels into cold water and strong salt for six days, and then boil them in spring water till they are tender. Take them out, and lay them on a sieve to drain. Make a thin syrup with a pound of loaf sugar to a quart of water, and boil them in it for half an hour, or till they look clear. Make a thick syrup of double-refined sugar, with as much water as will wet it. Put in your peels and boil them over a slow fire till you see the syrup candy about the pan and the peels. Then take them out, and sprinkle fine sugar over them. Lay them on a sieve, and dry them before the fire, or in a cool oven.

Cassia candied.

POUND a little musk and ambergris with as much of the powder of cassia as will lie on two shillings. Having pounded them well together, take a quarter of a pound of fine sugar, and as much water as will wet it, and boil it to a candy height. Then put in your powder, and mix them well together. Butter some pewter saucers, and when it is cold turn it out.

Angelica candied.

GATHER your angelica in April, cut it in lengths, and boil it in water till it becomes tender. Having put it

on a sieve to drain, peel it, and dry it in a clean cloth, and to every pound of stalks take a pound of double-refined sugar finely pounded. Put your stalks into an earthen pan, and strew the sugar over them. Cover them close, and let them stand two days. Put it into a preserving-pan, and boil it till it is clear. Then put it into a cullender to drain, strew it pretty thick over with fine powder sugar, lay it on plates, and dry it in a cool oven, or before the fire.

Ginger candied.

PUT into a tossing-pan an ounce of race ginger finely grated, with a pound of loaf sugar beaten fine, and as much water as will dissolve it. Put them over a slow fire, and stir them well till the sugar begins to boil. Then stir in another pound of fine sugar well beaten, and keep stirring it till it grows thick. Then take it off the fire, and drop it in cakes upon earthen dishes. Set them to dry in a warm place, when they will become hard and brittle, and have a white appearance.

To dry Plums green.

HAVING dipped the stalks and leaves in boiling vinegar, put them on a sieve to dry. Give them a scald in a strong syrup, and with a pin very carefully take off the skin. Boil your syrup to a candy height, and dip in your plums. Then take them out, and hang them by the stalks to dry on any thing you conveniently can. Dry them in a cool oven, and they will look finely transparent.

To dry Cherries.

PUT a pound of loaf sugar to four pounds of cherries, and put as much water as will wet the sugar. When it is melted, make it boil. Stone your cherries, put them in, and make them boil. Having skimmed it two or three times, take them off, and let them stand in the syrup two or three days. Then take them out of the syrup, boil it up, and pour it over the cherries; but do not boil the cherries any more. Let them stand three or four days longer, then take them out,

them on a sieve to dry, and put them in the sun, or slow oven. When they are dry, lay some white er at the bottom of a small box, then a row of rries, then paper, till they are all in, and covered h paper.

Another Method.

KE a pound of fine powder sugar and eight pounds herries. Stone the cherries, and lay them one by in rows in a deep bason or glass, and strew a little ar over them. Proceed in this manner till your n or glass is full, and let them stand till next . Then put them into a preserving-pan, set them r the fire, and let them boil fast for rather more a quarter of an hour. Then pour them into r bason again, and let them stand two or three s. Then take them out of the syrup, and lay m one by one on hair sieves, and set them in the , or put them into the oven till they are dry, turning m every day on dry sieves. Put them into boxes h white paper between them.

To dry Damsons.

AKE a thin syrup, boil and skim it well, and then t in some of the finest damsons you can get. Take t the stones, and give them a boil, and let them nd in the syrup till next day. Then make a rich up with double-refined sugar, and as much water will wet it. Boil it to a candy height. Then take ir damsons out of the other syrup, and put them o this. Give them a simmer, and put them away the next day. Then put them one by one on a ve, and dry them in a cool oven or stove, or before fire, and mind to turn them twice every day. hen dry, put them in a box with white paper be-en them, and keep them in a place that is cool l dry.

To dry Peaches.

RE some of the clearest and ripest peaches you can cure, and put them into pure water. Take their

weight in double-refined sugar, and of one half make a very thin syrup. Put in your peaches, and boil them till they look clear. Then split and stone them, boil them till they are very tender, and put them on a sieve to drain. Boil the other half of the sugar almost to a candy, put in your peaches, and let them lay all night. Then lay them in a glass, and set them in a stove till they are dry. If they be sugared too much, wipe them a little with a wet cloth, and put them between paper into boxes.

To dry Apricots.

PARE some fine ripe apricots very thin, and stone them. Put them into a preserving-pan, and to every pound of apricots allow a pound of double-refined sugar pounded. Strew some among them and lay the rest over them. Let them stand twenty-four hours, and turn them three or four times in the syrup. Then boil them pretty quick till they are clear, and put them away in the syrup. When they are cold, put them on glasses, and dry them in a cool oven or stove, turning them often. When they are properly dried, put them in boxes as before directed.

To dry Plums.

TAKE some fine and clear-coloured large pear plums, weigh them, slit them up the sides, put them into a broad stewpan, and fill it with spring water. Set them over a very slow fire, and take care that the skins do not come off. When they are tender, take them up, and to every pound of plums put a pound of powdered sugar. Strew a little at the bottom of a large bowl, then lay your plums in one by one, and strew the rest of the sugar over them. Set them into your stove all night, and the next day, with a moderate fire, heat them, and set them into your stove again. Let them stand two days more, turning them every day. Then take them out of the syrup, lay them to dry, and treat them as above directed. Any other sort of plums may be dried in the same manner.

CHAP. XXIII.

TO MAKE ALL SORTS OF PRESERVES, &c.

To preserve Gooseberries whole.

PICK off the black eyes, but not the stalks, from the largest preserving gooseberries you can procure. Set them over the fire in a pot of water to scald, cover them very close, but do not let them either boil or break, and when they are tender, take them up, and put them into cold water. To a pound of gooseberries take a pound and a half of double-refined sugar. Clarify the sugar with water, a pint to a pound of sugar, and when the syrup is cold, put the gooseberries single in your preserving-pan, put the syrup to them, and set them on a gentle fire. Let them boil, but not so fast as to break them; and when they have boiled, and you perceive that the sugar has penetrated them, take them off, cover them with white paper, and set them by till the next day. Then take them out of the syrup, and boil the sugar till it begins to be ropy. Skim it, and put it to them again. Set them on a gentle fire, and let them simmer gently till you perceive the syrup will rope. Then take them off, and set them by till they are cold. Cover them with paper; then boil some gooseberries in clear water, and when the liquor is strong enough, strain it out. Let it stand to settle, and to every pint take a pound of double-refined sugar; then make a jelly of it, put the gooseberries in glasses when they are cold, cover them with the jelly the next day, paper them wet, and half dry the paper that goes in the inside, as it closes down better; and then white paper over the glass. Set it in a dry place, or a stove.

Currants preserved for Tarts.

PUT any quantity of currants you please into a preserving-pan, with a pound of sugar to every pound and a quarter of currants, and a sufficient quantity of currant-juice to dissolve the sugar. Skim it as soon as it boils, put in your currants, and boil them till they are very clear. Put them into a jar, cover them with brandy-paper, and keep them in a dry place.

Red Currants preserved in Bunches.

HAVING stoned your currants, tie them in bunches to bits of sticks, six or seven together. Allow the weight of currants in sugar, which make into a syrup. Boil it high, put in the currants, give them a boil, set them by, and the next day take them out. When the syrup boils, put them in again, give them a boil or two, and then take them out. Boil the syrup as much as is necessary, and when cold, put it to the currants in glasses. You must take care that the currants be equally dispersed.

Barberries preserved for Tarts.

ADD to any quantity of barberries their weight in sugar, put them into a jar, and set them in a kettle of boiling water till the sugar is melted, and the barberries are become quite soft. The next day put them into a preserving-pan, and boil them a quarter of an hour. Then put them into the jars, and keep them in a cool and dry place.

To preserve Golden Pippins.

HAVING pared and sliced your pippins, boil them in water to a mash, and run the liquor through a jelly-bag. Put two pounds of loaf sugar into a pan, with almost one pint of water, boil and skim it, put in twelve pippins pared and cored with a scoop, and the peel of an orange cut thin. Let them boil fast till the syrup is thick, taking them off when they appear to part, and putting them on the fire again when

they have stood a little time. Then put in a pint of the pippin-juice, boil them fast till they are clear, and then take them out. Boil the syrup as much as is necessary, with the juice of a lemon. The orange-peel must be first put into water for a day, and then boiled, in order that all its bitterness may be extracted.

To preserve Codlins all the Year.

FOR this purpose, the codlins must be gathered when they are about the size of a walnut, with the stalk and a leaf or two remaining on each. Put some vine-leaves into a pan of spring water, and cover them with a layer of codlins, then another of vine-leaves, and thus proceed till the pan is full. Set it on a slow fire, having first covered it to keep the steam in. As soon as they become soft, take off the skins with a penknife, and then put them in the same water with the vine-leaves. Take care that the water is cold, otherwise it may crack them. Put in a little roach alum, and set them over a slow fire till they look green, which will be the case in three or four hours. Then take them out, and lay them on a sieve to drain. Make a good syrup, and give them a gentle boil once a day for three days. Then put them into small jars, and cover them close with brandy-paper.

Apple Marmalade.

PUT some apples into water, scald them till they are tender, and then drain them through a sieve. Put three quarters of a pound of sugar to a pound of apples; put them into a preserving-pan, let them simmer over a gentle fire, skimming them all the time. Put them into pots or glasses, as soon as you find them of a proper thickness.

Quince Marmalade.

TAKE a pound of double-refined sugar, and a pound and a half of quinces. Make it into a syrup, boil it high, and then pare and slice the fruit. When it begins to look clear, pour in half a pint of quince-

juice, or pippins, if quinces be scarce. Boil it thick, and take off the scum. To make a juice, pare the quinces or pippins, cut them from the core, beat them in a stone mortar, and strain the juice through a thin cloth. To every half pint, put more than a pound of sugar, and let it stand at least four hours before it be used.

To preserve green Apricots.

APRICOTS for this purpose must be gathered before the stones are hard. Put them into a pan of hard water, with plenty of vine-leaves, and set them over a slow fire till they are quite yellow. Then take them out, and rub them in a flannel and salt, take off the lint. Put them into the pan with the same water and leaves, cover them close, set them at a great distance from the fire till they are of a fine light green, and then take them carefully up. Pick out all that are bad-coloured and broken, boil the rest gently two or three times in a thin syrup, and let them be quite cold every time. When they look plump and clear, make a syrup of double-refined sugar, but not too thick. Give your apricots a gentle boil in it, and then put them into pots or glasses, dip paper into brandy, lay it over them, and keep them for use. Take out all the broken and bad-coloured ones, and boil them in the first syrup for tarts.

Apricot Marmalade.

BOIL some ripe apricots in syrup till they will mash, and then beat them in a marble mortar. Add half their weight of sugar, and as much water as will dissolve it. Boil and skim it well, boil them till they look clear, and the syrup like a fine jelly. Then put them into your sweetmeat glasses.

To preserve Almonds dry.

TAKE half a pound of double-refined sugar, half a pound of Jordan almonds blanched, and half a pound not blanched. Beat the white of an egg well,

ır it on the almonds, and wet them well with it. en boil the sugar, dip in the almonds, stir them all ether that the sugar may hang well on them, and n lay them on plates. Put them in the oven after bread is drawn, let them stay all night, and they l keep good for twelve months.

Transparent Marmalade.

T into quarters some very pale Seville oranges, take the pulp, and put it into a bason. Pick the skins l seeds out, put the peels in a little salt and water, l let them stand all night. Then boil them in a d quantity of spring water till they are tender, cut m in very thin slices, and put them to the pulp. every pound of marmalade, put a pound and a half double-refined sugar finely pounded, and boil them ether gently for twenty minutes. If it be not clear l transparent, boil it five or six minutes longer, keep ring it gently all the time, and take care you do not ak the slices. When it is cold, put it into jelly sweetmeat glasses, and tie them down close with ndy-paper.

To preserve Damsons.

VING picked the stalks from your damsons, prick m with a pin, put them into a deep pot, and with m half their weight of loaf sugar pounded. Set m in a moderate oven till they are soft, then take m off, give the syrup a boil, and pour it upon them. this two or three times, then take them carefully , and put them into the jars, in which you intend eep them. Pour over them rendered mutton suet, a bladder over them, and put them into a cool ce to keep for use.

To preserve Strawberries.

UR strawberries, which for this purpose must be of finest scarlet sort, must be gathered on a dry day, h their stalks on, before they are too ripe. Lay m separate y on a China dish, beat and sift twice ir weight of double-refined sugar, and strew it over

them. Then take a few ripe scarlet strawberries, crush them, and put them into a jar, with their weight of double refined sugar finely pounded. Cover them close, and let them stand in a kettle of boiling water till they are soft, and the syrup is come out of them. Then strain them through a muslin rag into a tossing-pan, boil and skim it well, and when it is cold put in your whole strawberries, and set them over the fire till they are milk warm. Then take them off, and let them stand till they are quite cold. Then set them on again, and make them a little hotter, and repeat the same till they look clear; but take care not to let them boil, as that will take off their stalks. When the strawberries are cold, put them into jelly-glasses, with the stalks downwards, and fill up your glasses with the syrup. Tie them down close, with brandy-paper over them.

Syrup of Quinces.

HAVING grated your quinces, extract their juice by pressing their pulp in a cloth. Set the juice in the sun to settle, or before the fire, in order to clarify it. Put a pound of sugar boiled brown to every four ounces of the juice. If the putting in the juice of two quinces should check the boiling of the sugar too much, give the syrup some boiling till it becomes pearled. Then take it off the fire, and when it is cold, put it into your bottles.

To preserve Raspberries.

RASPBERRIES intended for this purpose must be gathered on a dry day, when they are just turned red, with their stalks on about an inch in length. Lay them one by one on a dish, and strew over them their weight of double-refined sugar pounded and sifted. Put a quart of red currant jelly juice, with its weight of double-refined sugar, to every quart of raspberries. Boil and skim it well, then put in your raspberries, and give them a scald. Then take them off, and let them stand two hours. Set them on again, and make

hem a little hotter. Proceed in this manner two or hree times till they look clear; but be careful that hey do not boil, as that will take off the stalks. When they are tolerably cool, put them into jelly-lasses, with the stalks downwards. White rasp-erries are preserved in the same manner, only that nstead of red you must use white currant-jelly.

To preserve Walnuts green.

HAVING gathered your walnuts, which must be done when they are not much larger than a common-sized utmeg, wipe them very clean, and lay them for wenty-four hours in strong salt and water. Then ake them out, and wipe them very clean. Throw hem into a stewpan of boiling water, and, having let hem boil a minute, take them out, and lay them on coarse cloth. Take three pounds of loaf sugar, put t into your preserving-pan, set it over a charcoal fire, nd put as much water as will just wet the sugar. et it boil, and then have ready ten or twelve whites f eggs strained and beaten up to a froth. Cover your ugar with froth as it boils, and skim it; then boil it nd skim it till it is as clear as crystal. Then just give our walnuts a scald in the sugar, take them up, and lay them to cool. Put them into your preserving-pot, and pour your syrup over them.

To preserve Walnuts white.

PARE your walnuts till the whites appear, throw them as fast as you do them into salt and water, and let them lie till your sugar is ready, which must be pre-pared in the same manner as directed in the preceding article. Just give them a boil in the sugar till they are tender, then take them out, and lay them in a dish to cool. As soon as they are cool, put them in your preserving-pan, and when the sugar is as warm as milk, pour it over them. When quite cold, tie them down with brandy-paper.

To preserve Walnuts black.

PUT your walnuts, which must be of the smaller kind, into salt and water, and change the water every day for nine days. Then put them into a sieve, and let them stand in the air till they begin to turn black. Put them into a jug, pour boiling water upon them, and let them stand till the next day. Then put them into a sieve to drain, stick a clove into each end of them, put them into a pan of boiling water, and let them boil five minutes. Then take them out, make a thin syrup, and scald them in it three or four times a day, till your walnuts are black and bright. Make a thick syrup, with a few cloves, and a little ginger, cut in slices. Skim it well, put in your walnuts, boil them five or six minutes, and then put them into jars. Lay brandy-paper over them, and tie them down close with a bladder. As their bitterness goes off with time, they will eat better the second year of keeping than in the first.

To preserve Eringo Roots.

THEY must be parboiled till they are tender; then peel and wash them, dry them with a cloth, and cover them with clarified sugar. Boil them gently till they are clear, and the syrup seems to be thickish. Put them up when half cold.

To preserve Cucumbers.

TAKE some small cucumbers, and large ones that will cut in quarters; but let them be as green and as free from seeds as you can get them. Put them into a narrow-mouth jar in strong salt and water, with a cabbage-leaf to keep them from rising. Tie a paper over them, and set them in a warm place till they are yellow. Then wash them out and set them over the fire in fresh water, with a little salt, and a fresh cabbage leaf over them. Cover the pan very close, but be sure that you do not let them boil. If they are not of a fine green, change your water, which will help them; then make

em hot, and cover them as before. When you find em of a good green, take them off the fire, and let em stand till they are cold. Then cut the large ones o quarters, take out the seeds and soft parts, put em into cold water, and let them stand two days; t change the water twice a day to take out the salt. it a pound of single-refined sugar into a pint of ter, and set it over the fire. When you have immed it clean, put in the rind of a lemon, and an ece of ginger, with the outside scraped off. Take ur syrup off as soon as it is pretty thick, and as on as it is cold, wipe the cucumbers dry, and put m into it. Boil the syrup once in two or three days three weeks, and strengthen the syrup, if required, the greatest danger of spoiling them is at first. hen you put the syrup to your cucumbers take care t it be quite cold.

To preserve Fruit green.

KE some green pippins, pears, plums, apricots, or aches, and put them into a preserving-pan. Cover m with vine-leaves, and then with clear spring ter. Put on the cover of the pan, and set them t a very clear fire. Take them off as soon as they gin to simmer, and take them carefully out with a e. Then peel and preserve them as other fruit.

To preserve white Citrons.

T some white citrons into pieces, put them into t and water, and let them remain there four or five urs. Then take them out, and wash them in clean ter. Boil them till they be tender, drain them, d cover them with clarified sugar. Having let them nd twenty-four hours, drain the syrup, and boil it ooth. When it is cold, put in the citrons, and let m stand till the next day. Then boil the syrup ite smooth, and pour it over the citrons. Boil all gether the next day, and put them into a pot, either be candied, or into jellies.

To preserve Lemons.

PARE very thin the finest and clearest lemons you can procure, cut a small round hole at the top, and take out the pulp and skins. Rub them in salt, and lay them in spring water as you do them, which will prevent their turning black. Let them lie in it five or six days, and then boil them a quarter of an hour in fresh salt and water. Having made a thin syrup of a quart of water and a pound of loaf sugar, boil them in it five minutes for five or six days, and then put them in a large jar. Let them stand six or eight weeks, when they will look clear and plump. Then take them out of that syrup, or they will mould. Make a syrup with fine powder sugar, put as much spring water to it as will dissolve it; boil and skim it well, then put in your lemons, and boil them gently till they are clear. Put them into a jar, cover them with brandy-paper, and tie them down close.

To preserve Oranges.

HAVING procured some of the clearest and largest Seville oranges, cut out a small hole at the stalk end, scoop out all the pulp very clean, tie them singly in muslin, and lay them two days in spring water, change the water twice a day, and boil them in the muslin till they be tender. Be careful to keep them covered with water. Before you scoop the oranges, weigh them, and to every pound add two pounds of double-refined sugar pounded, and a pint of spring water. Boil the sugar and water with the orange juice to a syrup, skim it well, and let it stand till it be cold. Take the oranges out of the muslin, and put them into a syrup. Put them over a slow fire, boil them till they are clear, and put them by till they are cold. Then pare and core some green pippins, boil them in water till it is strong of the pippins. Do not stir them, but put them down gently with the back of a spoon, and strain the liquor through a jelly-bag till it is clear. Put to every pint of liquor a pound of

ouble-refined sugar pounded, and the juice of a lemon rained as clear as you can. Boil it to a strong jelly, rain the oranges out of their syrup, and put them in glass or white stone jar of the size of the orange, id pour the jelly over them. Cover them with randy-paper, and tie them down close.

Marmalade Oranges.

HINA oranges must be made use of for this purpose. ut them into quarters, and squeeze out the juice. ake off the hard parts at both ends, and boil them water till they are quite tender. Squeeze them to xtract the water, and pound them in the water to a armalade to sift. Mix it with an equal weight of w sugar, and boil it till it turns to syrup. One ound of marmalade will require two pounds of gar.

To preserve Morella Cherries.

AVING gathered your cherries when they are full pe, take off the stalks, and prick them with a pin. ut a pound and a half of loaf sugar to every pound f cherries. Beat part of your sugar, strew it over em, and let them stand all night. Dissolve the rest f your sugar in half a pint of the juice of currants, et it over a slow fire, and put in the cherries with the gar. Having given them a gentle scald, take them refully out, boil your syrup till it is thick, and then our it on your cherries.

Cherries preserved with the Leaves and Stalks green.

AKE some vinegar boiling hot, and dip into it the lks and leaves of your cherries, then stick the sprigs right in a sieve till they be dry. In the mean time, ake a syrup of some double-refined sugar, and dip e cherries, stalks, and leaves, into the syrup, and t let them scald. Lay them on a sieve, and boil e sugar to a candy height. Dip in the cherries, stalks, aves, and all. Then stick the branches in the sieves, d dry them like other sweetmeats. They make a ery pretty appearance in a dessert by candle-light.

To preserve Greengage Plums.

PLUMS for this purpose must be of the finest sort, and gathered just before they are ripe. Put them into a pan with a layer of vine-leaves under them and over them; then a layer of plums on that, and proceed in this manner till your pan is almost full. Then fill it with water, and set them on a slow fire. When they are hot, and the skins begin to rise, take off the skins carefully, and put them on a sieve as you do them. Then put them into the same water, with a layer of leaves as before. Cover them close, that no steam may get out, and hang them a considerable distance from the fire till they appear green, which will require five or six hours. Then take them up carefully, and lay them on a hair sieve to drain. Make a good syrup, and boil them gently in it twice a day for two days. Then take them out, and put them in a fine clear syrup. Cover and secure them as you do other things of this nature.

To preserve Pine-Apples.

MAKE a strong salt and water, and put into it some small pine-apples before they are ripe, and let them lie in it for five days. Then put a handful of vine-leaves in the bottom of a large saucepan, and put in your pine-apples. Fill your pan with vine-leaves, and then pour on the salt and water they were soaked in. Cover them up very close, set them over a slow fire, and let them stand till they are of a fine light green. Make a thin syrup of a quart of spring water and a pound of double-refined sugar. When it is almost cold, put it into a deep jar, and put in the pine-apples with their tops on. Let them stand a week; but take care that they are well covered with the syrup. When they have stood a week, boil your syrup again, and pour it carefully into your jar, that you may not break off the tops of your pine-apples. Let them stand eight or ten weeks, and during that time give the syrup two or three boilings to keep it from moulding. Let

your syrup stand till it is nearly cold before you put it in, and when your pine-apples look quite full and green, take them out of the syrup, and make another thick syrup of three pounds of double-refined sugar, with as much water as will dissolve it. Boil and skim it well, and put into it a few slices of white ginger. When it is nearly cold, put your pine-apples into clean jars, and pour the syrup over them. They will keep several years, if tied down close with a bladder.

Conserve of Red Roses, or any other Flowers.

PICK your rose-buds, or any other flowers of which you intend to make a conserve, cut off the white part from the red, and sift them in a sieve to take out the seeds. Then weigh them, and to every pound of flowers take two pounds and a half of loaf sugar. Beat the flowers very fine in a marble mortar, then by degrees put the sugar to them, and beat it well till they are properly incorporated together. Then put it into gallipots, properly secure it from the air, and it will keep some years.

Conserve of Orange-Peel.

HAVING grated the rinds of some Seville oranges as thin as you can, weigh them, and to every pound of orange-rind add three pounds of loaf sugar. Pound the orange-rind well in a marble mortar, mix the sugar by degrees with them, and beat all well together. Put it into gallipots, and tie it down so as properly to prevent the air getting to it.

Syrup of Citron.

TAKE some citrons, pare and slice them, and lay them in a china bowl with layers of fine sugar. The next day pour off the liquor into a glass, and clarify it over a gentle fire. Then bottle it up for use.

Syrup of Peach Blossoms.

INFUSE peach blossoms in as much hot water as will cover them. Cover them close, and let them stand

in a moderate heat for twenty-four hours. Then strain the liquor from the flowers, and put in fresh flowers. Let them stand to infuse as before, then strain them out, and to the liquor put fresh peach blossoms a third time, and, if you please, a fourth time. Then to every pound of your infusion put two pounds of double-refined sugar, and set it in a moderate heat.

It may not be improper, before we conclude this chapter, to give the young practitioner a few necessary hints. When you make syrups for preserves, always pound your sugar, and let it dissolve in the syrup before you put it on the fire, as that will occasion the scum to rise, and make your syrup of a better colour. You must be careful not to boil any kind of jellies or syrups too high, as that will make them dark and cloudy. Be sure not to keep green sweetmeats longer in the first syrup than directed, or they will lose their colour. The same care is required for oranges or lemons. When you preserve fruits with their stones, render mutton suet, and pour it over them, tie a bladder over the top, and thick paper over that, to keep out the air; for if the air get to them, it will turn them sour, which you may know by the syrup's fretting and rising above the suet. Wet or dry sweetmeats should be kept in a dry cool place, as a hot place will deprive them of their virtue, and a damp place will turn them mouldy. Be sure to let the syrup be above the fruit, and cut writing paper in the shape of your pot or glass, notch it all round the edges, dip it into brandy, lay it close on the top of your sweetmeats, then tie a thick paper over that, and take all the care you possibly can to exclude the air.

CHAP. XXIV.

TO PREPARE PICKLES OF ALL SORTS.

The Preparation of Vinegars.

VINEGAR being an indispensable ingredient in the business of pickling, we shall endeavour to ;ive the clearest and concisest directions for making t; but before we proceed to that business, it may ot be improper to give a word or two of advice to he young practitioner. Pickles being a very neces- ary article in all families, it is proper that the house- eeper should always make her own, in order to avoid uying them at shops, where they are often very impro- erly prepared, and ingredients made use of, which, hough they may render the pickles pleasing to the ye, are often very destructive to the constitution. Vell-glazed stone jars are best to keep all sorts of ickles, and though they are more expensive on the rst purchase, yet, for their usefulness and durability, ey are in the end much cheaper than earthen ves- els; it having been found from experience, that salt nd vinegar will escape through earthen vessels, and ereby leave the pickles dry. Never put in your ngers to take out any pickles, but make use of a ooden spoon kept clean for that purpose. Be areful that your pickles are at all times covered with inegar, and tie them close down after you take ny out.

White-Wine-Vinegar.

HOUGH it should seem by the name given to this inegar, that it is made from white wine only, yet the llowing directions for preparing it will shew the ontrary. When you brew in the month of March r April, take as much sweet-wort of the first running s will be necessary to serve you the whole year. Boil

it without hops for half an hour, and then put it into a cooler. Put some good yeast upon it, and work it well. When it has done working, break the yeast into it, and put it into a cask; but be careful to fill the cask, and set it in a place where the sun has full power on it. Put no bung in the bung-hole, but put a tile over it at night, and when it rains. Let it stand till it is quite sour, which it will be in the beginning of September. Then draw it off from the settlings into another cask, let it stand till it is fine, and then draw it off for use. If you have any white-wine that is tart, put it into a cask, and treat it in the same manner; or you may do cyder the same way. A cask of ale turned sour, makes ale-vinegar in the same manner; but none of these are fit for pickles to keep long, except the white-wine-vinegar first mentioned.

Elder Vinegar.

PUT two gallons of white-wine-vinegar, and the like weight of the pips of elder flowers, into a stone jar. Let them steep, and stir them every day for a fortnight. Then strain the vinegar from the flowers, press them close, and let it stand to settle. Pour it from the settlings, and put a piece of filtering-paper in a funnel, and filter it through. Then put it in pint bottles, cork it close, and keep it for use.

Tarragon Vinegar.

TAKE some green tarragon, and pick the leaves off the stalks, just before it goes into bloom.—Put a pound weight to every gallon of white-wine-vinegar, and treat it in the same manner as elder vinegar.

Sugar Vinegar.

MAKE this vinegar in the month of March or April, in the following manner: To every gallon of spring water you use, add a pound of coarse Lisbon sugar; boil it, and keep skimming it as long as the scum will rise. Then pour it into a cooler, and when it is as cold as beer to work, toast a large piece of bread,

rub it over with good yeast, and let it work as long as it will. Then beat the yeast into it, put it into a cask, and set it in a place where the rays of the sun have full power on it. Put a tile over the bung-hole when it rains, and also every night; but take it off in the day-time, and when it is fine weather. When you find it is sour enough, which will be in the month of August, (but if it be not sour enough, let it stand till it is) draw it off, put it into a clean cask, and throw in a handful of isinglass. Let it stand till it is fine, and then draw it off for use.

To pickle Cucumbers.

TAKE the smallest cucumbers you can get, but let them be as free from spots as possible. Put them into strong ale and water for nine or ten days, or till they become yellow, and stir them at least twice a day, or they will grow soft. Should they become perfectly yellow, pour the water from them, and cover them with plenty of vine-leaves. Set your water over the fire, and when it boils, pour it upon them. Proceed in this manner till you perceive they are of a fine green, which they will be in four or five times. Be careful to keep them well covered with vine-leaves, with a cloth and dish over the top, to keep in the steam, which will help to green them the sooner. When they are greened, put them in a hair sieve to drain, and then prepare the following pickle. To every two quarts of white-wine vinegar, put half an ounce of mace, ten or twelve cloves, an ounce of ginger cut into slices, an ounce of black pepper, and a handful of salt. Boil them together for five minutes, pour it hot upon your pickles, and tie them down with a bladder for use. You may pickle them with ale vinegar, or distilled vinegar; and three or four cloves of garlic or shalots may be added.

Cucumbers pickled in Slices.

SLICE some large cucumbers, before they are too ripe, of the thickness of crown pieces. Put them into a

pewter dish, and to every twelve cucumbers slice two large onions thin, and so on till you have filled your dish, with a handful of salt between each row. Then cover them with another pewter dish, and let them stand twenty-four hours. Then put them into a cullender, and let them drain well. Put them into a jar, cover them over with white-wine vinegar, and let them stand four hours. Pour the vinegar from them into a saucepan, and boil it with a little salt. Put to the cucumbers a little mace, a little whole pepper, a large race of ginger sliced, and then pour on the boiling vinegar. Cover them close, and when they are cold, tie them down. In two or three days they will be fit to eat.

To pickle Walnuts white.

THE largest nuts you can procure, just before the shell begins to turn, are the properest for this purpose. Pare them very thin till the white appears, and throw them into spring water, with a handful of salt as you pare them. Let them lie in the salt and water six hours, and lay on them a thin board to keep them down. Then set a stewpan on a charcoal fire, with clean water. Take your nuts out of the other water, and put them into the stewpan. Let them simmer, but not boil, four or five minutes. Have ready a pan of spring water, with a handful of white salt in it, and stir it with your hand till the salt is melted. Then take your nuts out of the stewpan with a wooden ladle, and put them into the cold water and salt. Let them stand a quarter of an hour, and put the board on them, as before; for if they are not kept under the liquor they will turn black. Then lay them on a cloth, and cover them with another to dry. Carefully wipe them with a soft cloth, put them into your jar or glass, with some blades of mace, and nutmeg sliced thin. Mix the spice between your nuts, and pour distilled vinegar over them. When your glass is full of nuts, pour mutton fat over them, and tie them down close with leather, that no air may get to them.

To pickle Walnuts green.

'HOOSE your walnuts in the same manner as before irected. Pare them as thin as you can, and as you are them, throw them into a tub of spring water. 'ut into the water a pound of bay salt, and let them e in it twenty-four hours, when you must take them ut. Put them into a stone jar, and between every ıyer of walnuts put a layer of vine-leaves, as also at ıe bottom and top. Fill it up with cold vinegar, ıd let them stand all night. Then pour that vinegar om them into a saucepan, put into it a pound of bay ılt, and set it on the fire. Let it boil, then pour it ot on your nuts, tie them over with a woollen cloth, ıd let them stand a week. Then pour that pickle way, rub your nuts clean with a piece of flannel, and ut them again into your jar, with vine-leaves, as ove, and boil fresh vinegar. To every gallon of inegar put a nutmeg sliced, cut four large races of inger, a quarter of an ounce of mace, the same of oves, and a quarter of an ounce of whole black epper. Then pour your vinegar boiling hot on your alnuts and cover them with a woollen cloth. Let ıem stand three or four days, and repeat the same vo or three times. When cold, put in half a pint of ıustard-seed, and a large stick of horse-radish sliced. ie them down close with a bladder, and then with a ather. They will be fit to eat in a fortnight. Stick large onion with cloves, and lay it in the middle of ıe pot. If you pickle your walnuts for keeping, do ɔt boil your vinegar; but then they will not be fit to ıt under six months. After they have stood one year, ɔu may boil the pickle, and they will keep good and 'm two or three years.

To pickle Walnuts black.

AKE large full-grown nuts before they are hard, lay ıem in salt and water, and let them continue in it two ıys. Then shift them into fresh water, and let them : two days longer. Shift them again, and let them

lie three days longer. Then take them out of the water, and put them into your pickling-jar. When the jar is half full, put in a large onion stuck with cloves. To a hundred walnuts, put in half a pint of mustard-seed, a quarter of an ounce of mace, half an ounce of black pepper, half an ounce of allspice, and a stick of horse-radish. Then fill your jar, and pour boiling water over them, cover them with a plate, and when they are cold tie them down with a bladder and leather, and they will be fit to eat in two or three months. The next year, if any remain, boil up your vinegar again, and skim it. When cold, pour it over your walnuts. This is by much the best pickle for use. If you pickle a great many walnuts, and eat them fast, make your pickle for a hundred or two; keep what you do not at first pickle, in a strong brine of salt and water, boiled till it will bear an egg, and as your pot empties, fill them up with those in the salt and water; but take care that the pickle covers them.

To pickle Onions.

PEEL some small onions, and put them into salt and water. Shift them once a day for three days, and then set them over the fire in milk and water till they be ready to boil. Dry them, and pour over them the following pickle, when it has boiled, and stood to be cold: Take double-distilled vinegar, salt, mace, and one or two bay-leaves. If you use any other vinegar, they will not look white.

Another Method.

PUT a sufficient number of very small onions into salt and water for nine days, observing to change the water every day. Then put them into jars, and pour fresh boiling salt and water over them. Let them stand close covered till they are cold, then make some more salt and water, and pour it boiling hot upon them. When it is cold, put your onions into a hair sieve to drain, then put them into wide-mouthed bottles, and

them up with distilled vinegar. Put into every tle a slice or two of ginger, a blade of mace, and ırge teaspoonful of salad oil, which will keep the ons white. Secure them properly.

To pickle Mangoes.

ʊ must procure cucumbers of the largest sort, and en from the vines before they are too ripe, or low at the ends. Cut a piece out of the side, and h an apple-scraper or teaspoon take out the seeds. en put them into very strong salt and water for eight ıine days, or till they are very yellow. Stir them well) or three times each day, and put them into a pan, h a large quantity of vine-leaves both over and ler them. Beat a little roach-alum very fine, and : it into the salt and water they came out of. Pour n your cucumbers, and set it upon a very slow fire four or five hours, till they are pretty green. Then e them out, and drain them in a hair sieve, and en they are cold, put to them a little horse-radish, ıe mustard-seed, two or three heads of garlic, a r pepper corns, a few green cucumbers sliced in all pieces, then horse-radish, and the same as be- e, till you have filled them. Then take the piece ı cut out, and sew it on with a large needle and ead, and do all the rest in the same manner. Make following pickle: To every gallon of allegar, put ounce of mace, the same of cloves, two ounces of :ed ginger, the same of long pepper, Jamaica ɔper, and black pepper, three ounces of mustard- d tied up in a bag, four ounces of garlic, and a :k of horse-radish cut in slices. Boil them five nutes in the allegar, then pour it upon your pic- s, and tie them down so as to prevent the air :ting to them.

To pickle French Beans.

ıTHER your beans of a middling size, pour some ling-hot water over them, and cover them close. e next day drain and dry them. Then pour over

them a boiling-hot pickle of white-wine vinegar, Jamaica pepper, black pepper, a little mace, and ginger. Repeat this two or three days, or till the French beans look green. Then put them carefully by for use.

To pickle Red Cabbage.

HAVING sliced your cabbage crossways, put it on an earthen dish, and sprinkle a handful of salt over it. Cover it with another dish, and let it stand twenty-four hours. Then put it into a cullender to drain, and lay it in your jar. Take enough white-wine vinegar to cover it, a little cloves, mace, and allspice; put them in whole, with a little cochineal finely bruised. Then boil it up, and pour it either hot or cold on your cabbage. Cover it close with a cloth till it is cold, if you pour on the pickle hot, and tie it up close, so that no air can get to it.

To pickle Gerkins.

TAKE five hundred gerkins, and have ready a large earthen pan of spring water and salt. To every gallon of water put two pounds of salt; mix it well together, and throw in your gerkins. Take them out in two hours, and put them to drain: let them be drained very dry, and put them into a jar. In the mean time, get a bell-metal pot, with a gallon of the best white-wine vinegar, half an ounce of cloves and mace, one ounce of allspice, one ounce of mustard-seed, a little stick of horse-radish cut in slices, six bay-leaves, a little dill, two or three races of ginger cut in pieces, a nutmeg cut in pieces, and a handful of salt. Boil it up in the pot all together, and put it over the gerkins. Cover them close down, and let them stand twenty-four hours. Then put them into your pot, and simmer them over the stove till they are green; but be careful not to let them boil, as that will spoil them. Then put them into your jar, and cover them close down till they are cold. Tie them over with a bladder, and leather over that, and put them in a cool dry place.

To pickle Peaches.

HES for this purpose must be gathered when at full growth, and just before they begin to ripen; ke great care that they are not bruised. Take a ity of spring water, as much as you think will them, and put in an equal quantity of bay and on salt till it is strong enough to bear an egg. put in your peaches, and lay a thin board over to keep them down. Having let them remain days, take them out, wipe them very carefully with soft cloth, and lay them in your glass or jar. as much white-wine vinegar as will fill your or jar, and to every gallon put one pint of the ell-made mustard, two or three heads of garlic, l deal of ginger sliced, half an ounce of cloves, and nutmeg. Mix your pickle well together, our it over your peaches. Tie them up close, ey will be fit to eat in two months. You may, choose it, cut them across with a fine pen- take out the stones, fill them with mustard- garlic, horse-radish, and ginger, and tie them er. In the same manner you may pickle nec- and apricots.

To pickle Asparagus.

NG procured some of the largest and finest aspa- cut off the white ends, and wash the green n spring water. Then put them into another water, and let them lie in it two or three hours. a large broad stewpan full of spring water, with handful of salt. Set it on the fire, and when put in the grass, not tied up, but loose, and o many at a time, lest you should break the Just scald them, and no more. Take them th a broad skimmer, and lay them on a cloth l. Make a pickle, according to your quantity aragus, of a gallon, or more, of white-wine r, and one ounce of bay-salt. Boil it, and put sparagus in your jar. To a gallon of pickle put

two nutmegs, a quarter of an ounce of mace, the same of whole white pepper, and pour the pickle hot over them. Cover them with a linen cloth three or four times double. Let them stand a week, and then boil the pickle. When they have stood a week longer, boil the pickle again, and pour it on hot as before. Cover them close with a bladder and leather as soon as they are cold.

To pickle Radish-Pods.

MAKE a pickle strong enough to bear an egg, with spring water and bay-salt. Put your pods into it, and lay a thin board on them to keep them under the pickle. Let them stand ten days, then drain them in a sieve, and lay them on a cloth to dry. Take as much white-wine vinegar as you think will cover them, boil it, and put your pods in a jar, with ginger, mace, cloves, and Jamaica pepper. Pour your vinegar boiling hot on them, cover them with a coarse cloth three or four times double, that the steam may come through a little, and let them stand two days. Repeat this two or three times. When it is cold, put in a pint of mustard-seed, and some horse-radish, and cover them as before directed.

To pickle Mushrooms white.

CUT off the stalks of some small buttons, rub off the skins with flannel dipped in salt, and throw them into milk and water. Drain them out, and put them into a stewpan, with a handful of salt over them. Cover them close, and put them over a gentle stove, for five minutes, to draw out all the water. Then put them on a coarse cloth to drain till they are cold.

To pickle Mushrooms brown.

CLEAN them with a flannel and cloth as above directed, throw them into milk and water, and lay them on a cloth to drain. When drained, put them into a jar. Boil enough of white-wine vinegar to cover them, with spices in it, as directed for radish-pods.

Pour it over them boiling hot; and when they are cold, tie down or cork the bottles tight.

To make Mushroom Pickle.

Put a gallon of the best vinegar into a cold still, and to every gallon of vinegar put half a pound of bay-salt, a quarter of a pound of mace, a quarter of an ounce of cloves, and a nutmeg cut into quarters. Keep the top of the still covered with a wet cloth, and as the cloth dries, put on a wet one; but do not let the fire be too large, lest you burn the bottom of the still. Draw it as long as it tastes acid, and no longer. When you fill your bottles, put in your mushrooms, here and there put in a few blades of mace, and a slice of nutmeg. Then fill the bottles with pickle; melt some mutton fat, strain it, and pour over it. You must put your nutmeg over the fire in a little vinegar, and give it a boil. While it is hot, you may slice it as you please; when it is cold, it will crack to pieces instead of slicing.

To pickle Samphire.

Put some green samphire into a clean pan, throw over it two or three handfuls of salt, and cover it with spring water. Let it lie twenty-four hours, then put it into a saucepan, throw in a handful of salt, and cover with good vinegar. Cover the pan close, and set it over a slow fire. Let it stand till it is just green and crisp, and then immediately take it off, for should it remain till it be soft it will be spoiled. Put it into your pickling-pot, and cover it close. As soon as it is cold, tie it down with a bladder and leather, and keep it for use.

To pickle Capers.

The tree that bears capers is called the caper shrub or bush, of which they are the flower-buds. They are common in the western parts of Europe, and we have them in some of our gardens; but Toulon is the principal place for them. Some are sent us from

Lyons, but they are flatter, and not so firm. Some come from Majorca, but they are salt and disagreeable. They gather the buds from the blossoms before they open, then spread them upon the floor of a room, where no sun enters, and there let them lie till they begin to wither. They then throw them into a tub of sharp vinegar, and after three days, they add a quantity of bay-salt. When this is dissolved, they are fit for packing, and are sent to all parts of Europe. The finest capers are those of a moderate size, firm, and close, and such as have the pickle highly flavoured. Those which are soft, flabby, and half open, are of little value.

To pickle Cauliflowers.

THE largest and the closest you can get must be procured for this purpose. Pull them into sprigs, put them in an earthen dish, and sprinkle salt over them. Let them stand twenty-four hours to draw out all the water. Then put them into a jar, and pour salt and boiling water over them. Cover them close, and let them stand till the next day. Then take them out and lay them on a coarse cloth to drain. Put them into glass jars, and put in a nutmeg sliced, and two or three blades of mace in each jar. Cover them with distilled vinegar, and secure them from the air as before directed. In a month's time they will be fit for use.

To pickle Beet Roots.

THESE roots are generally used as a garnish for made dishes, and are thus pickled: Having first boiled them tender, peel them, and if agreeable, cut them into shapes. Pour over them a hot pickle of white-wine vinegar, a little pepper, ginger, and sliced horse-radish.

To pickle Codlins.

CODLINS used for this purpose must be about the size of a large French walnut. Put a quantity of

ıe-leaves at the bottom of a pan, and then put in ır codlins. Cover them well with vine-leaves and ter, and set them over a very slow fire till you can el the skins off. Then take them carefully up in a r sieve, peel them with a penknife, and put them o the saucepan again with the vine-leaves and water before. Cover them close, and set them over a w fire till they are of a fine green. Drain them ough a hair sieve, and when they are cold, put m into distilled vinegar. Secure them properly in s from the air.

To pickle Barberries.

ATHER your barberries before they are too ripe. ke care to pick out the leaves and dead stalks, and n put them into jars, with a large quantity of strong : and water, and tie them down with a bladder. hen you see a scum over your barberries, put them into sh salt and water; for they require no vinegar, their n natural sharpness being sufficient to preserve m.

To make Mock Ginger.

T off the flowers from the stalks of the largest cau-ower you can get. Peel the stalks, and throw them o strong spring water and salt for three days. Then in them in a sieve pretty dry, and put them into a . Boil white-wine vinegar with cloves, mace, long pper, and allspice, each half an ounce; forty blades garlic, a stick of horse-radish cut in slices, a quarter an ounce of chyan pepper, a quarter of a pound yellow turmeric, and two ounces of bay-salt. Pour oiling over the stalks, and cover it down close till next day. Then boil it three times more, at dif-ent times, and when it is cold, tie it down close.

To make Walnut Catchup.

IND half a bushel of green walnuts, before the shell ormed, in a crab-mill, or beat them in a marble rtar. Then squeeze out the juice through a coarse

cloth, and wring the cloth well to get all the juice out. To every gallon of juice, put a quart of red wine, a quarter of a pound of anchovies, the same of bay-salt, one ounce of allspice, two of long and black pepper, half an ounce of cloves and mace, a little ginger, and horse-radish cut in slices. Boil all together till reduced to half the quantity, and then pour it into a pan. When it is cold, bottle it, cork it tight, and it will be fit for use in three months. If you have any pickle left in the jar after your walnuts are used, to every gallon of pickle put in two heads of garlic, a quart of red wine, and of cloves, mace, long black and Jamaica pepper, each an ounce. Boil them all together till it is reduced to half the quantity. Pour it into a pan, and the next day bottle it for use.

To make Mushroom Catchup

GATHER a bushel of the large flaps of mushrooms when they are dry, and bruise them with your hands. Put some at the bottom of an earthen pan, strew some salt over them, then mushrooms, then salt, till you have done. Put in half an ounce of beaten cloves and mace, the same of allspice, and let them stand five or six days, remembering to stir them up every day. Then tie a paper over them, and bake them four hours in a slow oven. When you have so done, strain them through a cloth to get all the liquor out, and let the liquor stand to settle. Then pour it clear from the settlings; to every gallon of liquor add a quart of red wine, and, if not salt enough, a little salt, a race of ginger cut small, half an ounce of cloves and mace, and boil it till about one third is reduced. Then strain it through a sieve into a pan; the next day pour it from the settlings, and bottle it for use.

To make Mushroom Powder.

CUT off the root end, and peel some of the largest and thickest button mushrooms you can procure. Wipe them clean with a cloth, but do not wash them. Spread them on pewter dishes, and put them in a slow oven

to dry. Let the liquor dry up in the mushrooms, as it will make the powder much stronger. When they are dry enough to powder, beat them in a mortar, and sift them through a sieve, with a little cayan pepper and pounded mace. Put the powder into small bottles for use. Be careful to cork them tight.

To pickle Artichoke-Bottoms.

BOIL some artichokes till you can pull off the leaves, then take off the chokes, and cut them from the stalks. Take great care that you do not let the knife touch the top. Throw them into salt and water for an hour, then take them out, and lay them on a cloth to drain. Put them into large wide-mouthed glasses, and put a little mace and sliced nutmeg between them. Fill them either with distilled vinegar, or sugar vinegar and spring-water. Cover them with mutton fat, and tie them down close.

To pickle Nasturtium Buds.

GATHER the little nobs as soon as the blossoms are gone off, and put them into cold salt and water. Shift them once a day for three days successively, then make a cold pickle of white-wine vinegar, a little white wine, shalot, pepper, cloves, mace, nutmeg quartered, and horse-radish. Then put in your buds, and tie them up close.

To make Peccadillo, or Indian Pickle.

TAKE a cauliflower and a white cabbage, and quarter them. Take also cucumbers, melons, apples, French beans, plums, all or any of them, and lay them on a hair sieve: strew over them a large handful of salt, and set them in the sun for three or four days, or till they are very dry. Put them into a stone jar with a pickle thus made. Put a pound of race ginger into salt and water, the next day scrape and slice it, salt it, and dry it in the sun. Slice, salt, and dry a pound of garlic. Put these into a gallon of vinegar, with two ounces of long pepper, half an ounce of turmeric, and four

ounces of mustard-seed bruised. Stop the pickle close, then prepare the cabbage, &c. If you make use of fruit, it must be put in green. The jar need not be emptied, but add fresh vinegar, and put in things as they come into season.

To make Caveach.

THIS is made of mackarel, which you must cut into round pieces, and divide into five or six. To six large mackarel, you may take one ounce of beaten pepper, three large nutmegs, a little mace, and a handful of salt. Mix your salt and beaten spice together; then make two or three holes in each piece, and thrust the seasoning into the holes with your finger. Rub each piece all over with the seasoning, fry them brown in sweet oil, and let them stand till they are cold. Put them into a jar, cover them with vinegar, and pour sweet oil over them. They are very delicious, and if well covered, they will keep a long time.

To make Mock Anchovies.

TAKE two pounds of common salt, a quarter of a pound of bay-salt, one pound of saltpetre, two ounces of sal-prunella, a little bol ammoniac, and pound all in a mortar. Take a peck of sprats, put them into a stone pot, a row of sprats, a layer of your compound, and so on to the top alternately. Press them hard down, and cover them close. Let them stand six months, and they will be fit for use. Take care that your sprats are very fresh, and do not wash or wipe them, but take them as they first come out of the water.

To pickle Salmon.

SCALE, gut, and wash your salmon very clean. Put it into a kettle of spring water boiling, with a handful of salt, a little allspice, cloves, and mace. If it be small, three quarters of an hour will boil it; but if it be large, it will take an hour. Then take out the salmon, and let it stand till it is cold. Strain the

liquor through a sieve, and when it is cold, put your salmon very close in a tub or pan, and pour the liquor over it. When you want to use it, put it into a dish, with a little of the pickle, and use fennel for garnish.

To pickle Oysters.

PUT into a pan one hundred of the finest and largest rock oysters you can procure, with all their liquor with them; but take care that you do not spoil their beauty by cutting them in opening. Wash them clean out of the liquor separately, put the liquor into a stewpan, and give it a boil. Then strain it through a sieve, and let it stand half an hour to settle. Pour it from the settlings into a stewpan, and put in half a pint of white wine, half a pint of vinegar, a little salt, half an ounce of cloves and mace, a little allspice and whole pepper, a nutmeg cut in thin slices, and a dozen bay-leaves. Boil it up five minutes, then put in your oysters, and give them a boil up for a minute or two. Put them into small jars, and when they are cold, put a little sweet oil at the top, and tie them down with a bladder and leather. Keep them in a cool dry place; and when you untie them for use, skim off the oil, put them in a dish with a little of the liquor, and garnish them with green parsley. If you want oyster sauce, take them out, and put them into good anchovy sauce, with a spoonful of the pickle. For fish, or poultry, put them into a white sauce, having first washed them in warm water.

To pickle Smelts.

BEAT very fine half an ounce of pepper, half an ounce of nutmeg, a quarter of an ounce of mace, half an ounce of saltpetre, and a quarter of a pound of common salt. Wash and clean a hundred fine smelts, gut them, and lay them in rows in a jar, and between every layer of smelts strew the seasoning, with four or five bay-leaves. Then boil some red wine, and pour it over them. Cover them with a plate, and when cold, tie them down close. Anchovies are not nearly so good as smelts done in this manner.

To pickle Sturgeon.

Cut a sturgeon into handsome pieces, wash it well, and tie it up with bass. Make a pickle of half spring water and half vinegar; make it pretty salt, with some cloves, mace, and allspice in it. Let it boil, and then put in your sturgeon, and boil it till it is tender. Then take it up, and let it stand till it is cold. Strain the liquor through a sieve, and put your sturgeon into a pan or tub as close as you can. Pour the liquor over it, and cover it close. When you use it, put it into a dish, with a little of the liquor, and garnish it with green fennel or parsley. Take care that you fasten it down so close, as not to admit any air.

CHAP. XXV.

THE PREPARATION OF HAMS, TONGUES, BACON, *&c.*

To cure Pork Hams.

HAVING killed your hog, cut the leg and part of the hind loin in such a manner as to appear a handsome ham. Rub it well with common salt, and let it lie on a board twenty-four hours. For every ham take four ounces of bay-salt, two ounces of saltpetre, and two ounces of sal-prunella; beat them fine, and mix them with half a pound of coarse sugar, and two pounds of common salt. Rub the hams well with it, and lay them in a salting-pan, or hollow tray. Rub them with the brine every day for a fortnight, then take them out, and wipe them dry with a cloth. Smoke them with a saw-dust fire, mixed with three or four handfuls of juniper-berries, till they are thoroughly dry. Then hang them in a cool dry place;

but take care not to let them touch the wall, nor each other. Neats tongues may be cured in the same manner, and boiled out of the pickle, or dried and smoked.

To cure Beef Hams.

THE leg of a small fat Scotch or Welsh ox is best for this purpose; it must be cut ham fashion. Beat fine four ounces of bay-salt, two ounces of saltpetre, and two ounces of sal-prunella. Mix them with half a pound of coarse sugar, two pounds of common salt, and a handful of juniper-berries bruised. This quantity will be sufficient for about fifteen pounds of beef; but if your joint be large, you must increase the quantity in proportion. Rub the ingredients well into it, and turn it every day for a month. Then take it out, and rub it with bran or sawdust. Dry it in the same manner you do pork hams, and hang it in a cool dry place. You may either cut a piece off for boiling, or cut it into rashers, as you have occasion for it.

To pickle Tongues.

SCRAPE and dry your tongues clean with a cloth, and salt them well with common salt, and half an ounce of saltpetre, to every tongue. Lay them in a deep pan, and turn them every day for a week or ten days. Salt them again, and let them lie a week longer. Then take them out, dry them with a cloth, flour them, and hang them up.

To pickle Pork.

CUT your pork into pieces of a size proportioned to your pickling-tub, and rub them all over with saltpetre. Then mix two-thirds of common salt with one-third of bay-salt, and rub every piece well with it. Lay the pieces in your tub as close as possible, and throw over them a little common salt.

To make Hung Beef.

HANG up the navel piece of beef in your cellar as long as it will keep good, and till it begins to be a

little sappy. Then take it down, and wash it in sugar and water, one piece after another, for you must divide it into three pieces. Dry and pound very small a pound of saltpetre, and two pounds of bay-salt. Mix with them two or three spoonfuls of brown sugar, and rub it well into every part of your beef. Then strew a sufficient quantity of common salt all over it, and let the beef lie close till the salt is dissolved, which will be the case in about six or seven days. Then turn it every other day for a fortnight, and after that hang it up in a warm, but not in a hot place. It may hang a fortnight in the kitchen, and when you want it, boil it in bay-salt and pump water till it is tender. It will keep, when boiled, two or three months, rubbing it with a greasy cloth, or putting it two or three minutes into boiling water, to take off the mouldiness.

To make Yorkshire Hung Beef.

CUT a buttock or ribs of beef in two, and bruise fine half a pound of bay-salt, four ounces of saltpetre, four ounces of sal-prunella, and two handfuls of juniper-berries. Mix them with a pound of coarse sugar, and three pounds of common salt, which will be a sufficient quantity for twenty pounds weight. Rub the beef well with these ingredients, lay it in a hollow tray or pan, and turn and rub it with the pickle every day for a fortnight. Then take it out, dry it with a cloth, and hang it up to the kitchen ceiling, or in a chimney where a moderate fire is kept, till it is properly dried. You may boil part of it when occasion requires, or you may cut it into rashers and broil it; but remember to dip it first into warm water, which will make it eat much better.

To make Dutch Beef.

RUB well with coarse sugar the lean part of a fine buttock of beef, and let it lie in a pan or tray two or three hours, observing to turn and rub it two or three times. Take half a pound of bay-salt, two ounces

ltpetre, two of sal-prunella, a handful of bay-
s bruised fine, and a pound of coarse sugar;
it well with them, and turn and rub it with the
e for a fortnight. Then take it out, and dry it
, put it in a cheese-vat, for the moisture to run
hen hang it up to dry in a wood smoke. When
oil it, put it into a cloth.

To make Bacon.

ING rubbed the flitches well with common salt,
em lie so that the brine may run from it.
t a week, rub off all the salt and brine with a
Rub the flitches with the grains of two pounds
ded and heated, and the next day with bran very
dry and hot. Having so done a week, then
ing them, turn them, and so rub them a week;
month in all, rubbing them well. Then dry them,
hang them up for use.

Another Method.

ING taken off all the inside fat of a side of pork,
it in such a position that the blood may run away
i it. Then rub it well with good salt on both sides,
let it lie in that state one day. Then take a pint
bay-salt, and a quarter of a pound of saltpetre, and
t them fine. To these add two pounds of coarse
ar, and a quarter of a peck of common salt. Ob-
e to wipe off all the old salt before you put it into
pickle, and never keep bacon or hams in a hot
hen, or in a room where the sun comes, as it will
se them rusty. Lay your pork in something that
hold the pickle, and rub it well with the above
redients. Lay the skinny side downwards, and
te it every day with the pickle for a fortnight.
en hang it in a wood smoke, and afterwards in a
place, but not hot. Hams and bacon should not
g against a wall, but quite clear from every thing.

To make Westphalia Bacon.

KE a gallon of pump water, two pounds of bay
, the same quantity of white salt, a pound of salt-

petre, a pound of coarse sugar, and an ounce of socho tied in a rag. Boil these well together half an hour, and let it stand till it is cold. Put into it the side of a fine hog, and let it lie in the pickle for a fortnight. Then take it out, rub it over with sawdust, and dry it in the same manner as before directed for hams. You may make Westphalia hams the same way, and you may prepare tongues in the same pickle; but remember to put them in pump water for six or eight hours; and before you put them into the pickle, wash them well out, and dry them with a cloth.

To make fine Sausages.

PICK part of a leg of pork or veal clean from skin or fat, and to every pound, add two pounds of beef suet. Shred both very fine, and mix them well with sage-leaves finely chopped, pepper, salt, nutmeg, pounded cloves, and a little grated lemon-peel. Put this close down in a pot. When you want it for use, mix it with the yolk of an egg, a few bread crumbs, and roll it into lengths.

To make Oxford Sausages.

TAKE a pound of young pork, fat and lean, free from skin or gristle, a pound of lean veal, and the same quantity of beef suet, all chopped fine together. Put in half a pound of grated bread, half the peel of a lemon shred fine, a nutmeg grated, six sage-leaves washed and chopped very fine, a tea-spoonful of pepper, two of salt, some thyme, savory, and marjoram, shred fine. Mix these well together, and put it close down in a pan. When you use it, roll it out the size of a common sausage, and fry them of a fine brown in fresh butter, or broil them over a clear fire.

To make common Sausages.

CHOP very fine three pounds of nice pork, fat and lean together, but free from skin and gristles. Season it with two tea-spoonfuls of salt, one of beaten pepper, some sage shred fine, about three tea-spoonfuls,

d mix them well together. Clean some guts very :ely, and fill them, or put them down in a pot.

To make sham Brawn.

ɹB well with saltpetre the belly piece and head of a ung porker. Let it lay three or four days, and then ısh it clean. Boil the head, take off all the meat, d cut it into pieces. Boil four neats' feet tender, ɛe out the bones, cut the flesh in thin slices, and x it with the head. Lay it in the belly piece, roll up tight, bind it round with a sheet of tin, and boil four hours. Take it up, and set it on one end, put trencher on it, and within the tin, and a large :ight upon the trencher, and let it stand all night. In ɔ morning take it out, and bind it with a fillet. Put in spring water and salt, and it will be fit for use. hen you use it, cut it in slices like brawn, and rnish with parsley. Take care to change the pickle ery four or five days, and it will keep a great ıile.

CHAP. XXVI.

THE PREPARATION OF MADE WINES.

To make Smyrna Raisin Wine.

TO a hundred pounds of raisins put twenty-four gallons of water, let it stand about fourteen days, ıd then put it into your cask. After it has continued ere six months, put a gallon of brandy to it, and ɔttle it as soon as it is fine.

Common Raisin Wine.

ʊT two hundred weight of raisins, stalks and all, to a hogshead. Having filled the cask with water, t the raisins steep a fortnight; but observe to stir

them every day. Then pour off all the liquor, and press the fruit. Put both liquors together in a nice clean vessel, just big enough to hold it; for it must be full. Let it stand till it has done hissing, or making the least noise. Then stop it close, and let it stand six months. You may then peg it, and if you find it quite clear, rack it off into another vessel, stop it close, and let it stand three months longer. Then bottle it, and rack it off into a decanter when you use it.

Red Currant Wine.

You must gather your currants when they are fully ripe, and choose a fine dry day for that purpose. Strip them, put them into a large pan, and bruise them with a wooden pestle. Let them stand in a tub twenty-four hours to ferment, then run it through a hair sieve, but do not let your hand touch the liquor. To every gallon of this liquor put two pounds and a half of white sugar, stir it well together, and put it into your vessel. To every six gallons, put in a quart of brandy, and let it stand six weeks. If it be then fine, bottle it: if it be not, draw it off as clear as you can into another vessel, or large bottles, and put it into small bottles in a fortnight.

Grape Wine.

Bruise the grapes, and to every gallon of ripe grapes put a gallon of soft water. Let them stand a week without stirring, and then draw the liquor off fine. To every gallon of wine, put three pounds of lump sugar. Put it into a vessel; but do not stop it till it has done hissing. Then stop it close, and it will be fit to bottle in six months.

Orange Wine.

Put into six gallons of spring water twelve pounds of the best powdered sugar, with the whites of eight or ten eggs well beaten. Boil it three quarters of an hour; and when cold, put into it six spoonfuls of

yeast, and the juice of twelve lemons, which, being pared, must stand with two pounds of white sugar in a tankard. In the morning, skim off the top, and then put it into the water. Then add the juice and rinds of fifty oranges, but not the white part of the rinds, and let it work all together two days and two nights. Then put to it two quarts of Rhenish or white wine, and put it into your cask.

Orange Wine with Raisins.

PICK and chop small thirty pounds of good Malaga raisins. Then take twenty large Seville oranges, ten of which you must pare as thin as for preserving. Boil about eight gallons of soft water till a third be wasted, let it cool a little, and then put five gallons of it hot upon your raisins and orange-peel. Stir it well together, cover it up, and when it is cold, let it stand five days, stirring it once or twice a day. Then pass it through a hair sieve, and with a spoon press it as dry as you can. Put it in a cask that will just hold it, and put to it the rind of the other ten oranges, cut as thin as the first. Then make a syrup of the juice of twenty oranges, with a pound of white sugar, stir it well together, and stop it close. This must be done the day before you tun it up. Let it stand two months to clear, and then bottle it up, and it will keep good three years.

Elder Wine.

THESE berries must be picked when they are full ripe, and on a dry day. Put them into a stone jar, and set them in the oven, or in a kettle of boiling water, till the jar is hot through. Then take them out, and strain them through a coarse cloth, wringing the berries. Put the juice into a clean kettle, and to every quart of juice put a pound of fine Lisbon sugar. Let it boil, and skim it well. When it is clear and fine, pour it into a jar. As soon as it is cold, cover it close, and keep it till you make raisin wine. Then when you tun your wine, to every gallon of wine put 1 pint of the elder syrup.

Elder-Flower Wine, in Imitation of Frontiniac.

PUT twelve pounds of white sugar, and six pounds of raisins of the sun chopped, to six gallons of spring water, and let them boil one hour. Then take the flowers of elders that are falling, and rub them off to the quantity of half a peck. When the liquor is cold, put them in; and, the next day, put in the juice of three lemons, and four spoonfuls of good ale yeast. Let it stand covered two days, then strain it off, and put it in a vessel fit for it. To every gallon of wine put a pint of Rhenish, and put your bung lightly on for a fortnight: then stop it down close, let it stand six months, and bottle it off, if it be then fine.

Mead Wines.

THERE being several sorts of mead wines, it will be necessary to mention three of them separately. White or Sack Mead is made in the following manner. Put a gallon of the best honey to every five gallons of water. Set it on the fire, and boil it well one hour, remembering to skim it well. Then take it off the fire, and set it by to cool. Take two or three races of ginger, a stick of cinnamon, and two nutmegs. Bruise these a little, put them into a Holland bag, and let them stand in the hot liquor till it is nearly cold. Then put as much ale yeast to it as will make it work, keep it in a warm place, as they do ale, and when it has worked well, put it into a cask that will just hold it. In two or three months you may bottle it off: cork it well, and keep it for use.

Walnut Mead.

PUT seven pounds of honey to every two gallons of water, and boil it three quarters of an hour. To every gallon of liquor put about twenty-four walnut-leaves, pour your liquor boiling hot over them, and let it stand all night. Then take out the leaves, and pour in a cupful of yeast. Let it work two or three

days, and then make it up. After it has stood three months, bottle it, cork it tight, and keep it for use.

Cowslip Mead.

PUT twenty-four pounds of the best honey to ten gallons of water, and boil it till near one gallon is wasted, observing to skim it well. Cut ten lemons in halves, and put them to three quarts of the hot liquor. Put the rest of the liquor into a tub, with five pecks of cowslips, and let them stand all night. Then put in the liquor, with the lemons, six large spoonfuls of good ale yeast, and a handful of sweet-brier. Stir them all well together, and let them work three or four days. Then strain the liquor from the ingredients, and put it into a cask. Let it stand six months, and then bottle it for use.

Gooseberry Wine.

GOOSEBERRIES for this purpose must be gathered when they are half ripe, and in dry weather. Pick the finest, and bruise a peck in a tub with a wooden mallet. Then take a horse-hair cloth, and press them as much as possible, without breaking the seeds. When you have pressed out all the juice, to every gallon of gooseberries put three pounds of fine dry powder sugar, and stir it all together till the sugar is dissolved. Then put it into a vessel just big enough to hold it. If it be ten or twelve gallons, let it stand a fortnight; if a twenty-gallon cask, five weeks. Set it in a cool place, then draw it off from the lees, clear the vessel of the lees, and pour in the liquor clear again. If it be a ten gallon cask, let it stand three months; and if a twenty gallon, four months. Then bottle off, as before directed.

Mountain Wine.

PICK all the stalks out of some fine Malaga raisins, chop them very small, and put ten pounds of them to every two gallons of spring water. Let them steep three weeks, stirring them frequently during that time. Then squeeze out the liquor, and put it into

a vessel that will just hold it, but do not stop it till it has done hissing. Then bung it up close, and it will be fit for use in about six months.

Cherry Wine.

GATHER your cherries when they are full ripe, pull them off the stalks, and press them through a hair sieve. Put two pounds of lump sugar finely beaten to every gallon of liquor. Stir it together, and put it into a vessel just big enough to hold it. When it has done working and making a noise, stop it close for three months, and then bottle it off for use.

Black Cherry Brandy.

PROCURE eight pounds of the finest black moroon cherries, and eight pounds of small black cherries. Pick them, and bruise them in a mortar, or you may use them whole, if you please. Put them into a cask, and pour six gallons of brandy over them. Put in two pounds of loaf sugar broken to pieces, a quart of sack, stir all well together, and let it stand two months. Then draw it off into pint bottles, cork it tight, and keep it for use. It is much finer when made with morella cherries.

Birch Wine.

THE proper season for extracting the liquor from the birch tree is the beginning of March, while the sap is rising, and before the leaves shoot out; for when the sap is come forward, and the leaves appear, the juice, being long digested in the bark, grows thick and coloured, which before was thin and clear. The method of extracting the juice is by boring holes in the body of the tree, and putting in fossets, which are commonly made of the branches of elder, the pith being taken out. You may, without hurting the tree, if it be large, tap it in several places, four or five at a time; and by those means procure from different trees several gallons every day. If you have not enough in one day, the bottles in which it drops must be corked close,

rosined or waxed. At any rate, however, make
of it as soon as you can. Take the sap and boil it
ng as any scum rises, skimming it all the time.
every gallon of liquor put four pounds of good
r, and the thin peel of a lemon. Boil it after-
ls half an hour, skimming it well. Then pour it
a clean tub, and when it is almost cold, set it to
: with yeast spread upon a toast. Let it stand
or six days, stirring it often. Then take a cask
big enough to hold the liquor. Fire a large match
ed in brimstone, throw it into the cask, and stop
ise till the match is extinguished. Tun your wine,
lay the bung on lightly, till you find it has done
ing. Stop it close, keep it three months, and
bottle it for use.

Apricot Wine.

ING boiled six pounds of loaf sugar in six quarts
ater, and skimmed it well, put in twelve pounds
ricots pared and stoned, and boil them till they are
r. Then strain the liquor from the apricots, put
o a stone bottle, and bottle it as soon as it is fine.
it well, and keep it in a cool cellar for use.

Balm Wine.

twenty pounds of lump sugar in four gallons
half of water one hour gently, and put it into
to cool. Bruise two pounds of the tops of green
, and put them into a barrel with a little new
, and when the liquor is nearly cold pour it on the
. Stir it well together, and let it stand twenty-
hours, stirring it frequently. Bung it up, and
stand six weeks. Then bottle it off, put a lump
gar into each bottle, cork it tight, and the longer
kept, the better it will be.

Quince Wine.

NCES for this purpose must be gathered when dry
ull ripe. Wipe twenty large quinces clean with
rse cloth, and grate them with a large grater or
as near the core as you can, but none of the core.

Boil a gallon of spring water; throw in your quinces, and let them boil softly a quarter of an hour. Then strain them well into an earthen pan, on two pounds of double-refined sugar. Pare two large lemons, throw in the peel, and squeeze the juice through a sieve, and stir it about till it be quite cool. Then toast a very thin piece of bread very brown, rub a little yeast on it, and let it stand close covered twenty-four hours. Then take out the toast and lemon-peel, put the liquor up in a keg, keep it three months, and then bottle it. If you make a twenty-gallon cask, let it stand six months before you bottle it. When you strain your quinces, you must wring them hard in a coarse cloth.

Raspberry Wine.

BRUISE some fine raspberries with the back of a spoon, then strain them through a flannel bag into a stone jar. To each quart of juice put a pound of double-refined sugar, stir it well together, and cover it close. Let it stand three days, and then pour it off clear. To a quart of juice, put two quarts of white wine; then bottle it off, and it will be fit to drink in a week.

Raspberry Brandy.

PICK two gallons of raspberries clean from the stalks, bruise them with your hands, and put them into a cask. Put to them eight gallons of good brandy, two pounds of loaf-sugar finely beaten, and a quart of sack. Stir all well up together, and let it stand a month. Then draw it off clear into another cask, and when it is fine, bottle it: cork the bottles well, and keep it for use.

Orange Shrub.

TAKE twenty gallons of water, and break into it, in small pieces, one hundred pounds of loaf-sugar. Boil it till the sugar be melted, skim it well, and put it in a tub to cool. When cold, put it into a cask, with thirty gallons of good Jamaica rum, and fifteen

gallons of orange-juice; but mind to strain all the seeds out of the juice. Mix them well together, then beat up the whites of six eggs very well, stir them well in, let it stand a week to fine, and then draw it off for use. The same rules will hold good for the making of any quantity you please.

Damson Wine.

HAVING gathered your damsons on a fine day, and when they are ripe, weigh and bruise them. Put them into a stone stein that has a cock in it, and to sixteen pounds of fruit boil two gallons of water. Skim it, pour it over the fruit scalding hot, and let it stand two days. Then draw it off, and put it into a vessel, and to every two gallons of liquor put five pounds of fine sugar. Fill up the vessel, and stop it close. Keep it in a cool cellar for twelve months, then bottle it, and put a small lump of sugar into each bottle. Cork them well, and it will be fit for use in two months after.

Cowslip, or Clary Wine.

PUT twelve pounds of sugar, the juice of six lemons, and the whites of four eggs well beaten, into six gallons of water. Let it boil half an hour, and skim it well. Take a peck of cowslips, (if they be dry, half a peck will do) and put them into a tub with the thin peelings of six lemons. Then pour on the boiling liquor, and stir them about. When almost cold, put in a thin toast, baked dry, and rubbed with yeast, and let it stand two or three days to work. If you put in, before you tun it, six ounces of syrup of citron, or lemons, with a quart of Rhenish wine, it will be a good addition. The third day strain it off, and squeeze the cowslips through a coarse cloth; then strain it through a flannel bag, and tun it up. Lay the bung loose two or three days, to see if it work; and, if it do not, bung it down tight, let it stand three months, and then bottle it for use.

Turnip Wine.

PARE, slice, and put a good many turnips into a cyder press, and press out all the juice. Put three pounds of lump sugar to every gallon of juice, put your juice into a vessel just big enough to hold it, with half a pint of brandy to every gallon of juice. Lay something over the bung for a week, to see if it work. As soon as it has done working, stop it close for three months, and draw it off into another vessel. When it is fine bottle it off.

Blackberry Wine.

PUT your berries when fully ripe into a vessel of wood or stone, with a spigot in it, and pour upon them as much boiling water as will just appear upon the top of them. As soon as it is cool enough to permit you to put your hand in, bruise them till all the berries are broken. Let them stand, closely covered, till the berries are well wrought up to the top, which is usually in three or four days. Then draw off the clear juice into another vessel, and add to every ten quarts of the liquor one pound of moist sugar. Stir it well in, and let it stand to work in another vessel, like the first, a week or ten days. Then draw it off at the spigot, through a jelly-bag, into a large vessel. Take four ounces of isinglass, steep it twelve hours in a pint of white wine, and then boil it till it is dissolved over a slow fire. Then take a gallon of your blackberry juice, put in the isinglass, give it a boil, and put it hot to the rest. Put it into a vessel, stop it up close till it has worked and settled; then bottle it, cork it tight, put it into a cool cellar, and it will be fit to drink in three months.

CHAP. XXVII.

PREPARATION OF CORDIAL WATERS.

Preliminary Observations.

ORE we proceed to the preparation of cordial
ıters, it may not be amiss to premise a few
ars. If you make use of a limbec, be careful
he top with cold water, when you set it on,
paste of flour and cold water, and close the
of your still with it. Be particularly careful
:t your fire be so hot as to endanger its boiling
ı that will weaken the spirit of your water.
ter on the top of your still should be frequently
l, and never suffered to be scalding hot, which
:vent your still dropping gradually. If you
ɔt still, when you put on the top, dip a cloth
: lead and oil mixed together, and lay it well
: edges of your still, and a coarse cloth over
Make a slow fire under it, but mind and
very clear; and when your cloth is dry, dip it
water, and lay it on again. If your still be
t, wet another cloth, and lay it round the
When you use a worm-still, keep your tub full
top with water, and change it often, to pre-
growing hot. When the young practitioner
ngly fixed these preliminaries in his mind, he
ın proceed to the preparation of the articles
ıed in this chapter.

Cordial Poppy Water.

ɔeck of poppies, and two gallons of very good
into a wide-mouthed glass, and let them stand
ght hours. Then strain out the poppies, take
1 of raisins of the sun stoned, an ounce of
:r seeds, and an ounce of liquorice sliced.

Bruise them all together, and put them into the brandy, with a pound of good powder sugar. Let them stand four or eight weeks, shaking it every day, and then strain it off, and bottle it close for use.

To make Milk Water.

TAKE of rue, carduus, and wormwood, each two large handfuls; four handfuls of mint, as much balm, and as much angelica. Cut these a little, and put them into a cold still, and put to them three quarts of milk. Let your fire be quick till your still drops, and then slacken it. You may draw off two quarts: the first quart will keep all the year.

Another Method.

TAKE of each of the following herbs three handfuls: fumitory, endive, agrimony, water-cresses, white nettles, elder-flowers, balm, bank-cresses, and sage; of eyebright, brook-lime, and celendine, each two handfuls; of the roses of yellow dock, red madder, fennel, horse-radish, and liquorice, each three ounces; one pound of stoned raisins; nutmeg sliced, winter-bark, turmeric, galingal, of each two drams; caraway and fennel seed three ounces; and one gallon of milk. Distil all with a gentle fire in one day.

To make Walnut Water.

BRUISE a peck of fine green walnuts in a large mortar, put them into a pan with a handful of balm bruised, put to them two quarts of good French brandy, cover them close, and let them lie three days. The next day distil them in a cold still. You may, in the course of one day, draw three quarts from this quantity.

To make Aqua Mirabilis.

TAKE cloves, mace, nutmeg, cinnamon, galingal, cubebs, and cardamums, of each four drams; put to them two pints of the juice of celendine, one pint of the juice of spearmint; the juice of balm, flowers of melilot, cowslip, rosemary, borrage, bugloss, and

igolds, of each six drams; seeds of caraway, ander, and fennel, of each four drams; four quarts he best sack, and two quarts of white wine; the ngest brandy, angelica water, and rose-water, of ı a quart. Bruise the spices and seeds, and steep n with the herbs and flowers in their juices, wa-, sack, white wine and brandy, all night. In the ning, distil it in a common still pasted up; and n this quantity you may draw off two gallons at t. Sweeten it to your taste with sugar-candy, le it up, and keep it in a cool place.

To make Treacle Water.

KE four pounds of the juice of green walnuts; n, marigold, rue, and carduus, of each three nds; half a pound of roots of butter-bur; one nd of roots of burdock; angelica and mastic wort, ach half a pound; leaves of scordium six handfuls; ice treacle and mithridates, of each half a pound; Canary wine two pounds; white-wine vinegar, six nds; and juice of lemon, the same quantity. til this in an alembic.

Lady Monmouth's Treacle Water.

KE three ounces of hartshorn shavings, and boiled rage water, or succory, wood-sorrel, or respice ter, or three pints of any of these waters boiled to lly. Put the jelly and hartshorn both into the still, l add a pint more of these waters. When you it into the still, take the roots of elecampane, ıtian, cyprus, tuninsal, of each an ounce; sorrel ts two ounces, blessed thistle, called carduus, and gelica, each one ounce; balm, sweet marjoram, and net, half a handful of each; lily-comvally flowers, rage, bugloss, rosemary, and marigold flowers, of h two ounces; citron rinds, carduus seeds, alker- berries, and cochineal, of each an ounce. pare all these simples thus: Gather the flowers as y come in season, and put them in glasses with a e mouth. Put with them as much sack as will

cover them, and tie up the glasses close with bladder wet in the sack, with a cork and leather upon that adding more flowers and sack, till you have a proper quantity. Put cochineal into a pint bottle, with half a pint of sack, and tie it up close with a bladder under the cork, and another on the top, wet with sack. Then cover it up close with leather, and bury it standing upright in a bed of hot horse-dung, nine or ten days. Then look at it, and if it be dissolved, take it out of the dung; but do not open it till you distil. Slice all the roots, beat the seeds and berries, and put them into another glass. Put no more sack among them than necessary; and when you intend to distil, take a pound of the best Venice treacle, and dissolve it in six pints of the best white wine, and three of red rose-water. Put all the ingredients together, stir them, and distil them in a glass still.

To make Angelica Water.

WASH eight handfuls of the leaves of angelica, cut them, and lay them on a table to dry. As soon as they are dry, put them into an earthen pot, and put to them four quarts of strong wine lees. Let it stand twenty-four hours, but stir it twice in that time. Then put it into a warm still, or alembic, and draw it off. Cover your bottles with a paper, and prick holes in them, and let them stand thus two or three days. Then mix all together, and sweeten it; and when it is settled, bottle it up, and stop it close.

To make Fever Water.

TAKE ten green walnuts, two ounces of carduus seeds and marigold flowers, and three ounces of Virginia snake root; carduus water and poppy water, one quart of each, and one ounce of hartshorn. Slice the walnuts, and steep all in the waters a fortnight. Then add to it half an ounce of London treacle, and distil the whole in an alembic pasted up.

Piedmont Water.

EAT up a pound of all-spice in a mortar, and put it two gallons of brandy, and the same quantity of ater. Let it stand all night, and then draw it off in worm-still.

Red Rose-bud Water.

AKE four gallons of roses, and wet them in near two llons of water. Then distil them in a cold still. ake the same stilled water, and put into it as many sh roses as it will wet. Then distil them again. the same manner you may distil mint, balm, parsley, d pennyroyal waters.

Black Cherry Water.

UISE six pounds of black cherries, and put to them e tops of rosemary, sweet marjoram, spearmint, ngelica, balm, and marigold flowers, of each a ndful; dried violets an ounce; anise-seeds and sweet nnel-seeds, of each half an ounce. Bruise the seeds ell, and cut the herbs small. Mix all together, and stil them off in a cold still.

Stag's Heart Water.

AKE rosemary flowers, clove gilliflowers dried, rose-ds dried, and borrage flowers, of each an ounce; ur handfuls of balm, and one of sweet marjoram; arigold flowers half an ounce; lemon-peel, two nces; mace and cardamum, of each thirty grains; cinnamon, sixty grains; of yellow and white san-rs, of each a quarter of an ounce; shavings of rtshorn an ounce. Take nine oranges, and put in e peels; then cut them in small pieces, and pour on these two quarts of the best Rhenish, or the st white wine. Let it infuse three or four days, se stopped in a cellar or cool place; but it will not the worse for infusing nine or ten days. Take a g's heart, and cut off the fat, cut it very small, d cover it with Rhenish or white wine. Let it stand

all night closely covered in a cool place, and the next day add to it all the above-mentioned ingredients, mixing them very well together, and adding to it a pint of the best rose-water, and a pint of the juice of celandine. If you please you may put in ten grains of saffron. Put it in a glass still, distilling in water, raising it well to keep in the steam both of the still and receiver.

Peppermint Water.

CUT your peppermint, which must be gathered when it is full grown, and before it seeds, into short lengths. Fill your still with it, and cover it with water. Then make a good fire under it; and when it is near boiling, and the still begins to drop, if your fire be too hot, draw a little from under it, to keep it from boiling over, or your water will be muddy. The slower your still drops, the clearer and stronger your water will be; but do not reduce it too low. Bottle it the next day, let it stand three or four days to take off the fiery taste of the still, then cork it well, and it will keep a long time.

Orange or Lemon Water.

TAKE the outer rinds of fifty oranges or lemons, put them into six quarts of brandy and one quart of sack, and let them steep in it one night. The next day distil them in a cold still, and draw it off till it begins to taste sour. Sweeten it to your taste with double-refined sugar, and mix the first, second, and third runnings together. If it be lemon-water, it should be perfumed with two grains of ambergris, and one of musk. Grind them fine, tie them in a rag, and let it hang five or six days in each bottle, or you may put to them three or four drops of the tincture of ambergris. Take care that you cork it well, and it will remain good a great while.

Nutmeg Water.

PUT one pound of nutmegs beaten up in a mortar to two gallons of brandy, and the same quantity of

ater. Let it stand all night, and then draw it off a warm still.

Hysterical Water.

AKE seeds of wild parsnips, betony, and roots of vage, of each two ounces; roots of single piony ur ounces; of misletoe of the oak three ounces; yrrh a quarter of an ounce, and castor half an ounce. at all these together, and add to them a quarter of pound of dried millepedes. Pour on these three arts of mugwort water, and two quarts of brandy. et them stand in a close vessel eight days, and then ill it in a cold still pasted up. You may draw off ne pints of water, and sweeten it to your taste. ix all together, and bottle it up.

Surfeit Water.

AKE chives, sage, balm, mint, rue, Roman wormood, scurvy-grass, brook-lime, and water-cresses, of ch one handful; green merery two handfuls; popes, if fresh, half a peck; but, if they be dry, use ly half the quantity; cochineal and saffron, sixnnyworth of each; anise-seeds, caraway-seeds, conder and cardamum-seeds, of each an ounce; two nces of scraped liquorice; a pound of split figs, e same quantity of raisins of the sun stoned, an nce of juniper-berries bruised, an ounce of beaten tmeg, an ounce of mace bruised, and the same of eet fennel-seeds also bruised, with a few flowers of emary, marigold, and sage. Put all these into a ge stone jar, put to them three gallons of French andy. Cover it close, and let it stand near the fire three weeks. Stir it three times a week, and be e to keep it close stopped, and then strain it off. ttle your liquor, and pour on the ingredients a ttle more French brandy. Let it stand a week, ring it once a day, then distil it in a cold still; and u will have a fine white surfeit water. Though is is best made in summer, yet you may make it at y time of the year, if you live in London, where

the ingredients are always to be had either in a green or dry state.

Rose Water.

ROSES for this purpose must be gathered on a fine day, when they are full blown. Pick off the leaves, and to a peck put a quart of water. Then put them into a cold still, make a slow fire under it, and the slower you distil it the better it will be. Then bottle it, and you may cork it, after two or three days.

Lavender Water.

TAKE two pounds of lavender pips, and put them into two quarts of water. Put them into a cold still, and put a slow fire under it. Distil it off very slowly, and put it into a pot till you have distilled all your water. Then clean your still well out, put your lavender water into it, and distil it off again slowly. Put it into your bottles, and cork it well.

CHAP. XXVIII.

DIRECTIONS FOR BREWING MALT LIQUORS.

THOUGH the housekeepers in London are seldom troubled with the business of brewing, yet it is a very necessary article to be properly understood by those who reside much in the country. We shall therefore be very particular in this business, and proceed to lay down such plain and concise rules, as may enable every one to become a good brewer of malt liquors. And, first, we shall describe

On what Principles the Copper should be built.

THE various implements necessary for this business must be properly made, and kept clean and in good order. The proper position of the copper, and the

anner of its being set, require very attentive con-
deration. The best method to be adopted is to
vide the heat of the fire by a stop; and if the door
id draft be in a direct line, the stop must be erected
om the middle of each outline of the grating, and
arallel with the centre sides of the copper. By this
ethod, the middle of the fire will be directly under
ie bottom of the copper. The stop is composed of
thin wall in the centre of the right and left sides of
e copper, which is to ascend half the height of it.
n the top must be left a cavity, from four to five
ches, for a draught for that half part of the fire
hich is next the door of the copper; and then the
ilding must close all round to the finishing at the
p. By this method, the heat will communicate
om the outward part of the fire round the outward
lf of your copper, through the cavity, as will the
rthest part of the flue, which also contracts a con-
nction of the whole, and causes the flame to glide
ntly and equally round the bottom of the copper.

Very great advantages result from a copper being
t in this manner, and among these, the saving of
el is not the least. It has a considerable advantage
er wheel-draughts; for with them, if there be not
rticular attendance given to the hops, by stirring
em down, they are apt to stick to the sides, and
orch, which will deprive the liquor of its proper
vor. By the method above advised, the copper will
t many years longer than it will by the wheel-
ught; for that draws with so much violence, that
uld your liquor be beneath the communication of
e fire, your copper will thereby be liable to injury;
ereas, by the other method, you may boil half a
per full, without any bad consequences ensuing.

The proper Management of Vessels for Brewing.

HE day before you intend to brew, examine all your
sels very attentively, and see that they be tho-
ughly clean, and in a state proper for use. Brewing

utensils should never be converted to any other use, unless for wines; and even then, as soon as they are done with, they should be thoroughly cleansed, and kept in a clean place. Casks must be well cleaned with boiling water; and, if the bung-hole be large enough, scrub them well with a small birch broom or brush. If you find them bad, and have a musty scent, take out the heads, and let them be scrubbed clean with a hand-brush, sand, and fullers earth. When you have done this, put on the head again, and scald it well; then throw in a piece of unslaked lime, and stop the bung close. When they have stood some time, rinse them well with cold water, and they will then be in a condition proper to be used.

Your coolers also require equal attention, they being implements of much consequence in brewing; for, if they be not properly kept in order, your liquor will contract a disagreeable flavor, which nothing can remove. This often proceeds from wet having infused itself into the wood, it being sometimes apt to lodge in the crevices of old coolers, and even infect them to such a degree, that it cannot be removed even after several washings and scaldings. One cause incidental to this evil is, suffering women to wash in a brew-house, which ought never to be permitted, where any other convenience can be had; for nothing can be more hurtful than the remains of dirty soap left in vessels intended for brewing only.

Never let the water stand too long in the coolers while you are preparing them, as it will soak into them, and soon turn putrid, when the stench will enter the wood, and make them almost incurable. To prevent these ill effects, as well as to answer good purposes, it has been recommended where fixed brew-houses are intended, that all coolers should be leaded. It must be allowed, in the first instance, that such are exceedingly cleanly; and, secondly, that it expedites the cooling of part of your liquor worts, which is very necessary to forward it for working, as well as afterwards for cooling the whole; for evaporation

causes considerably more waste than proper boiling. Your coolers must also be well scoured two or three times with cold water, which is more proper than hot water to effect a perfect cleaning, especially if they be in a bad condition, from the undiscovered filth that may be in the crevices. The application of warm water will drive the infection further; so that, if your liquor be let into the coolers, and any remain in the crevices, the heat will collect the foulness, and the whole will thereby be rendered unwholesome and disagreeable.

Another material point is to keep the mash-tub clean; the grains must not be left in the tub any longer than the day after brewing, lest the tub should be thereby soured; for if there be a sour scent in the brewhouse before your beer be tunned, it will be apt to infect your liquor and worts. Cleanliness in brewing is so indispensable an article, that every attention should be paid to it.

The Management of the Mash-tub and other Utensils.

In order to make your mash-tub more lasting and complete, you must have a circular piece of brass or copper, to inlay and line the hole where the penstaff enters, to let the wort run off into the underback. The penstaff should be also strongly ferelled with the same metal, and both well and taperly finished, so that you may place it properly. By this method you save it run from the fineness of a thread to the fulness of an inch tube, &c. first dressing your muck-basket with straw, fern, or small bushy furze without stems, six or eight inches in from the bottom of your basket, and set quite perpendicularly over the whole, with the penstaff through the centre of the basket, and the middle of the furze or fern, and fastened into the hole of the tub. To steady it properly, you must have a piece of iron let into a staple fastened to the tub, at the nearest part opposite to the basket, and to reach nearly to it; and from that piece another added on a jointed swivel, or any other contrivance, so as to be

at liberty to let round the basket like a dog's collar, and to enter into the staple formed in the same to pin it fast, and by adding a half-circular turn in the collar, in which you have room to drive in a wedge, which will keep it safe down to the bottom, where there can be no danger of its being disturbed by stirring the mash, which will otherwise sometimes be the case. When you let go, you will raise the penstaff to your own degree of running, and then fasten the staff, by the help of two wedges tightened between the staff and the basket.

The copper-work, like every thing else, must give way to time, and become defective. When this is the case, you may repair the imperfection by the following simple method. Work the penstaff in the brass socket with emery and water, or oil, which will perhaps make it more perfect than when new. The like method is sometimes taken even with cocks just purchased, in order to prevent their decaying so soon as they otherwise would.

Underbacks may be made to receive a very material addition, by having a piece of copper to line the hole in the bottom, which may be stopped with a cloth put singly round a large cock, which will prevent its flying up by the heat. When the liquor is pumped clean out of the back, the cloth round the cock will enable you to take out the cock with ease; and there should be a drain below the underback to carry off the water, which will enable you to wash it very clean without much trouble. This drain should be made with a clear descent, so that no damp may remain under the back. With the conveyance of water running into your copper, you may be enabled to work that water in a double quantity, your underback being filled by the means of letting it in at your leisure, out of your copper, through a shoot to the mash-tub, and so to the underback. Thus you will have a reserve against the time you wish to fill your copper, which may be complete in a few minutes, by pumping while the under cock is running. We cannot conclude

his article of utensils, without again recommending leanliness as a most essential point to be attended to n brewing.

The proper Season for Brewing.

MARCH is generally considered as one of the principal nonths for brewing malt liquors for long keeping. The reason of this is, because the air, at that time of he year, is in general temperate, and contributes to he good working or fermentation of the liquor, vhich principally promotes its preservation and good :eeping. The extremes of hot or cold weather are qually pernicious to the fermentation or working of quors. Hence, if you brew in very cold weather, nless you use some means to warm the cellar while ew drink is working, it will never clear itself in the ıanner you would wish; and the same misfortune ⁄ill arise, if in very hot weather the cellar is not put ıto a temperate state. The consequence of all ⁄hich will be, that such drink will be muddy and ɔur, and in such a degree, as to be perhaps past :covery. These accidents frequently happen, even ı the proper season for brewing, and that owing to ıe badness of cellars; for, if they be dug in spring rounds, or are subject to damps in the winter, the quor will chill, and become vapid or flat. When ellars are in this situation, it will be much better to rew in March than October, as you may keep such ellars temperate in summer, which cannot be done ı winter. Thus your beer brewed in March, before ıe cold can any ways materially affect it, will have ue time to adjust and settle itself.

Every cellar designed for the keeping of liquors, should e formed on such a plan, that no external air can :t into it; for the variation of the external air, were ıere free admission of it into the cellar, would cause ; many alterations in the liquors, and consequently ould keep them in such an unsettled state, as totally ı spoil them. A regular and temperate air digests ıd softens malt liquors, which makes them agreeable

to the taste; but in cellars where the heats and colds are irregular, very little good liquor can be expected out of them.

The most proper Water for Brewing.

REPEATED experiments have proved, that river-water is the most proper for brewing, as such is generally soft, and has received those benefits, which are naturally derived from the air and sun, and which permit it easily to penetrate into the malt, and extract its virtues. Hard waters, on the contrary, astringe and bind the power of the malt, so that its virtues are not freely communicated to the liquor. Some people hold it as a maxim, that all water that will mix with soap is fit for brewing, which is the case with the generality of river water; and it has been frequently found from experience, that when the same quantity of malt has been used to a barrel of river-water, as to a barrel of spring-water, the brewing from the former has exceeded the other in strength above five degrees in the course of twelve months keeping. It has also been observed, that the malt was not only the same in quantity for one barrel as for the other, but was the same in quality, having been all measured from the same heap. The hops were also the same, both in quality and quantity, and the time of boiling equal in each. They were worked in the same manner, and tunned and kept in the same cellar. This is a proof beyond all contradiction, that the water only could be the cause of this difference.

The ablest brewers have been much puzzled with one circumstance, which is, that several country gentlemen in the same town have employed the same brewer, have had the same malt, hops, and water, have brewed in the same month, and broached their drink at the same time; yet one has had exceedingly fine, strong, and well-tasted beer, while the other has had nothing worth drinking. Three reasons may be adduced, in order to account for this very singular difference. First, it might arise from the difference

of weather, which might happen at the different brewings in this month, and make an alteration in the working of the liquors. Secondly, the yeast, or barm, might be of different sorts, or in different states, wherewith these liquors were worked; and, thirdly, the cellars might not be equally adapted for the purpose. The goodness of such drink as is brewed for keeping, depends, in some measure, on the proper form and temperature of the cellars in which it is kept.

Dorchester beer, which is generally in much esteem, is chiefly brewed with chalky water, which is plentiful in almost every part of that county; and as the soil is mostly chalk, the cellars, being dug in that dry soil, contribute much to the good keeping of their drink, it being of a close texture, and of a dry quality, so as to dissipate damps; for it has been found by experience, that damp cellars are equally injurious to the casks and the good keeping of liquor.

Where water is naturally of a hard quality, it may, in some measure, be softened by exposing it to the air and sun, and putting into it some pieces of soft chalk to infuse; or, when the water is set on to boil, in order to be poured on the malt, put into it a quantity of bran, and it will have a very good effect.

The Quality of the Malt and Hops most proper for Brewing.

MALT is generally distinguished by two names, high-dried, and low-dried malt. Of these, the former, when brewed, produces a liquor of a deep brown colour, and the other, which is the low-dried, produces a liquor of a pale colour. The first is dried in such a manner as to be rather scorched than dried, and is not so wholesome as the pale malt. It has also been found from experience, that brown malt, although it may be well brewed, will sooner turn sharp than the pale; so that the pale malt is generally in most esteem.

A gentleman, who has made the art of brewing his study for many years, gives as his opinion, that brown malt makes the best drink when brewed with a coarse

river-water, such as that of the Thames about London; and that being brewed with such water it makes very good ale; but that it will not keep above six months without turning stale, even though he allows fourteen bushels to the hogshead. He adds, that he has tried the high-dried malt to brew beer with for keeping, and hopped it accordingly; and yet he could never brew it so as to drink soft and mellow, like that brewed with pale malt. There is, he says, an acid quality in the high-dried malt, which occasions those who drink it to be greatly troubled with that disorder called the heart-burn.

We have been here speaking only of malt made of barley; for as to wheat-malt, pea-malt, or those mixed with barley-malt, though they produce a high-coloured liquor, will keep some years, and drink soft and smooth, yet they are subject to have the flavor of mum.

High-dried malt should not be brewed till it has been ground ten days or a fortnight, as it will then yield much stronger drink than from the same quantity ground but a short time before it is used. On the contrary, pale malt, which has not received much of the fire, must not remain unused above a week after it is ground.

The newest hops are by far the best. Though hops will keep two years, yet after that they begin to decay, and lose their flavor, unless great quantities are kept together, in which case they will keep good much longer than in small quantities. They should, with a view to preserve them the better, be kept in a very dry place; whereas those who deal in them, with a view to increase their weight, keep them as damp as they can.

It is hence evident, that every article for the brewery should be judiciously chosen before you commence brewing, otherwise you will sustain a loss, which will be aggravated by your labour being in vain. Be particularly careful to be provided with every necessary article before you commence brewing;

or bad consequences must ensue when you wait for ny thing that should be immediately ready.

The practical Part of Brewing.

HAVING all your utensils properly cleansed and calded, your malt ground, your water boiling in the opper, and your penstaff well set; you must proceed o mash, by putting a sufficient quantity of boiling vater into your tub, in which it must stand until the reater part of the steam is gone off, or till you see your wn shadow in it. It will then be necessary, that ne person should pour the malt gently in, while nother is carefully stirring it, for it is equally as ssential, that the same care should be observed when he mash is thin as when thick. This being properly one, and having a sufficient reserve of malt to cover he mash, to prevent evaporation, you may cover your ubs with sacks, &c. and leave your malt three hours o steep, by which time its virtues will be properly xtracted.

Be careful, before you let the mash run, to be prepared with a pail to catch the first flush, as that is enerally thickish, and another pail to be applied while ou return the first on the mash, and so on for two or hree times, at least, till it run fine. By this time your opper should be boiling, and a convenient tub placed lose to your mash-tub. Let into it, through your pout, half the quantity of boiling water you mean to se for drawing off your best wort; after which you ust instantly turn the cock to fill up again, which rith a proper attention to the fire, will boil in due me. During such time, you must slop the mash with is hot water out of the convenient tub, in moderate uantities, every eight or ten minutes, till the whole is onsumed; and then let off the remaining quantity, hich will be boiling hot, to the finishing process for rong beer.

Having filled your copper, let it boil as quick as ossible for the second mash, whether you intend it ither for ale or small beer. Being thus far prepared,

let off the remaining quantity of water into your tub, as you did for the strong beer; but if you would have small beer besides, you must act accordingly, by boiling a proper quantity off in due time, and letting it into the tub as before directed.

As to the quantity of malt, twenty-four bushels will make two hogsheads of as good strong beer as any person would wish to drink, as also two hogsheads of very decent ale. The strong beer made from this quantity of malt should be kept two or three years before it is tapped, and the ale never less than one. If your mash be only for one hogshead, it should be two hours in running off; if two hogsheads, two hours and a half; and three hours for any greater quantity.

Great attention must be paid to the time of steeping your mashes. Strong beer must be allowed three hours; ale, one hour; and, if you draw small beer afterwards, half an hour. By this mode of proceeding your boilings will regularly take place of each other, which will greatly expedite the business. In the course of mashing, be careful that it is thoroughly stirred from the bottom, and especially round the muck basket; for, being well shaken, it prevents a stagnation of the whole body of the mash.

The greatest care must be taken in the preparation for boiling, to put the hops in with the first wort, or it will char in a few minutes. As soon as the copper is full enough, make a good fire under it; but be careful in filling it to leave room enough for boiling. Quick boiling is a part of the business that requires very particular attention. Great caution must be observed when the liquor begins to swell in waves in the copper. If you have no assistant, be particularly attentive to its motions; and being provided with an iron rod of a proper length, crooked at one end, and jagged at the other, then with the crook you are enabled to open the furnace, or copper door, and with the other end push in the damper, and thus proportion your fire, as you must take care not to have it too fierce.

To ascertain the proper time the liquor should boil, proceed as follows. Take a clean copper bowl-dish, lip out some of the liquor, and when you discover a working, and the hops sinking, you may then conclude t to be sufficiently boiled. Long and slow boiling both hurts and wastes the liquor.

As soon as your liquor is properly boiled, traverse a small quantity of it over all the coolers, so as to get a proper quantity cold immediately to set to work; but f the airiness of your brewhouse be not sufficient to expedite a quantity soon, you must traverse a second quantity over the coolers, and then let it into shallow tubs. Put these into any passage where there is a thorough draft of air, but where no rain or other wet can get to it. Then let off the quantity of two baring-tubs full rom the first, to the second and third coolers, which nay be soon got cold, to be ready for a speedy working, and then the remaining part that is in your copper nay be quite let out into the first cooler. In the mean ime, mend the fire, and also attend to the hops, to nake a clear passage through the strainer.

As soon as the liquor has done running, return to our business of pumping; but remember, that when ou have got four or five pailfuls, you return all the ops into the copper for ale.

By this time, the small quantity of liquor traversed ver your coolers, being sufficiently cooled, you must proceed as follows to set your liquor to work. Take our quarts of yeast, and divide half of it into small essels, such as clean bowls, basons, or mugs, adding hereto an equal quantity of wort, which should be lmost cold. As soon as it ferments to the top of the essels, put it into two pails, and when that works to he top, put one into a baring-tub, and the other into nother. When you have half a baring-tub full toge- her, you may put the like quantity to each of them, nd then cover them over, until it comes to a fine hite head. This may be completed in three hours, and hen put those two quantities into the working guile.

You may now add as much wort as you have got ready; for, if the weather be open, you cannot work it too cold. If you brew in cold frosty weather, keep the brewhouse warm; but never add hot wort to keep the liquor to a blood heat, that being a bad practice.

Take care that your yeast be not from foxed beer, that is, beer heated by ill management in its working; for, in that case, it is likely to carry with it the contagion. If your yeast be flat, and you cannot procure that which is new, put to it a pint of warm sweet wort, of your first letting off, the heat to be about half the degree of milk-warm. Then shake the vessel that contains it, and it will soon gather strength, and be fit for use. As to the quantity of hops necessary to be used, remember, that half a pound of good hops is sufficient for a bushel of malt.

Tunning is the last and most simple operation in the business of brewing, the general methods of doing which are, either by having it carried into the cellar on men's shoulders, or conveying it thither by means of leathern pipes used for that purpose. Your casks being perfectly clean, sweet and dry, and placed on the stand ready to receive the liquor, first skim off the top yeast, then proceed to fill your casks quite full, and immediately bung and peg them close. Bore a hole with a tap-borer near the summit of the stave, at the same distance from the top as the lower tap-hole is from the bottom, for working through that upper-hole, which is a more clean and effectual method than working it over the cask; for, by the above method, being so closely confined, it soon sets itself into a convulsive motion of working, and forces itself fine; provided you attend to the filling of your casks five or six times a day. New casks are apt to give liquor a bad taste, if they be not well scalded and seasoned several days successively before they are used; and old casks are apt to grow musty, if they stand any time out of use.

The proper Management of Malt Liquors.

'o keep strong beer in a state of perfection, having nce broached the vessel, attention must be paid to ıe time in which it may be expended; for, if there appen to be a quick draught for it, it will in that ase last good to the bottom; but, if there is likely ɔ be but a slow draught, then do not draw off uite half before you bottle it; otherwise it will grow at, dead, or sour.

The time requisite for beer to ripen, depends on ıe quantity of liquor contained in the cask. A essel that contains two hogsheads of beer, will reuire twice as much time to perfect itself as one of a ogshead; and it is found by experience, that no essel should be used for strong beer intended for eeping, less than a hogshead.

Small beer should be made tolerably good in qua-ty; for, if it be not good, servants, for whom it is rincipally calculated, will be feeble in summer-time, ıcapable of strong work, and subject to various disrders. Besides, when the beer is bad, a great deal rill be thrown away; whereas, on the contrary, good rholesome drink will be valued, and consequently aken care of. It is advisable, therefore, where there ı good cellaring, to brew a stock of small beer in March or October, or in both months, to be kept, if ossible, in hogsheads. The beer brewed in March hould not be tapped till October, nor that brewed in October till the March following.

Some people, who brew with high-dried barley nalt, in order to fine their beer, put a bag, containng about three pints of wheat, into every hogshead of iquor, which has had the desired effect, and made the eer drink soft and mellow. Others have put about hree pints of wheat malt into a hogshead, which has roduced the same effect.

Malt liquors may be spoiled by bad cellaring, be ubject to ferment in the cask, and consequently turn hick and sour. When this happens, the best way of

bringing the liquor to itself is, to open the bung-hole of the cask for two or three days; and, if that does not stop the fermentation, then put in about two or three pounds of oyster-shells, washed, dried well in an oven, and then finely pounded. After you have put it in, stir it a little, and it will soon settle the liquor, make it fine, and take off the sharp taste. When you find this effected, draw it off into another vessel, and put a small bag of wheat, or wheat malt into it, in proportion to the size of the vessel.

In some country places remote from principal towns, it is a practice to dip whisks into yeast, then beat it well, and hang up the whisks, with the yeast in them, to dry; and if there be no brewing till near two months afterwards, the stirring and beating one of these whisks in new wort, will soon raise a working or fermentation. It is a rule, that all liquor should be well worked in the tun, before it is put into the vessel, otherwise it will not easily grow fine.

The properest Method to bottle Malt Liquors.

THE first attention to be paid is to your bottles, which must be well cleaned and dried; for wet bottles will spoil your liquor by making it turn mouldy. Though the bottles may be clean and dry, yet, if the corks be not new and sound, the liquor will be liable to be damaged; for if the air can penetrate the bottles, the liquor will grow flat, and never rise. Many, who have flattered themselves of a saving knowledge, by using old corks on this occasion, have spoiled as much liquor as stood them in four or five pounds, in order to save three or four shillings. If bottles be corked properly, it will be difficult to draw the cork without a screw; and to secure the drawing of the cork without breaking, the screw ought to go through the cork, and then the air must necessarily find a passage, where the screw has passed. If a cork has once been in a bottle, though it has not been drawn with a screw, yet that cork will turn musty as soon as exposed to the air, and will communicate its ill flavor

the bottle into which it is next put, and thereby oil the liquor. In the choice of corks, take those at are soft and clear from specks. You may also serve, in the bottling of liquor, that the top and iddle of the hogshead are the strongest, and will oner rise in the bottles, than the bottom. When ou begin to bottle a vessel of any liquor, do not go out any thing else till the whole of that business completed.

As soon as a vessel of liquor begins to grow flat hilst it is on tap, bottle it, and into every bottle ut a piece of loaf-sugar about the size of a walnut, hich will make it rise and come to itself; and to rward its ripening, you may set some bottles in hay, a warm place; straw will do nothing towards its pening.

If you should have the opportunity of brewing a od stock of small beer in March and October, some it may be bottled at the end of six months, putting to every bottle a lump of loaf-sugar, which, in the mmer, will make a very pleasant and refreshing ink. Or, if you happen to brew in summer, and e desirous of having brisk small beer, as soon as it as done working, bottle it as before directed.

Should your cellars not happen to be properly calalated for the preservation of your beer, you may e the following expedient. Sink holes in the ground, ut into them large oil jars, and fill up the earth close out the sides. One of these jars will hold about vo dozen bottles, and will keep the liquor in proper der; but great care must be taken that the tops of e jars are kept close covered. In winter time, when e weather is frosty, shut up all the lights or winows of your cellars, and cover them close with rse-dung, which will keep your beer in a proper d temperate state.

To keep Yeast good for several Months.

n order to preserve a large stock of yeast, which ill keep and be of use for several months, either for

brewing, or to make bread or cakes, proceed as follows. When you have plenty of yeast, and are apprehensive of a future scarcity, take a quantity of it, stir it and work it well with a whisk until it become liquid and thin. Then get a large wooden platter, cooler, or tub, clean and dry, and with a soft brush lay a thin layer of yeast on the tub, and turn the mouth downwards, that no dust may fall upon it, but so that the air may get under to dry it. When that coat is very dry, then lay on another, and so on till you have a sufficient quantity, even two or three inches thick, always taking care that the yeast is very dry in the tub before you lay any more on, and this will keep good for several months. When you have occasion to use this yeast, cut a piece off, and lay it into warm water; then stir it together, and it will be fit for use. If it be for brewing, take a large handful of birch tied together, dip it into the yeast, and hang it up to dry. In this manner you may do as many as you please; but take care that no dust comes to it. When your beer is fit to set to work, throw in one of these, and it will make it work as well as if fresh yeast had been used.

CHAP. XXIX.

DIRECTIONS FOR BAKING BREAD.

The proper Form of an Oven.

EVERY new oven should be built round, and not lower from the roof than twenty inches, nor higher than twenty-four inches. The mouth should be small, with an iron door to shut quite close; by which means it will require less fire, and keep in the heat much better than a long and high-roofed oven, and in course bake every thing better.

The London Method of making Bread.

PUT a bushel of good flour, which has been ground about five or six weeks, in one end of your trough, and make a hole in the middle of it. Take nine quarts of warm water, which the bakers call liquor, and mix it with one quart of good yeast. Put it into the flour, and stir it well with your hands. Let it lie till it rises as high as it will go, which will be in about an hour and twenty minutes. Mind and watch if when it is at the height, and do not let it fall. Then make up your dough with eight quarts more of warm liquor, and one pound of salt. Work it well with your hands, and then cover it over with a coarse cloth, or a sack. Put your fire into the oven, heat it well, and by the time your oven is hot, the dough will be ready. Then make your dough into loaves of about five pounds each, sweep out your oven clean, and put in your loaves. Shut it up close, and two hours and a half will bake them. Then open your oven, and draw them out. In summer, let your liquor be just blood-warm, in winter a little warmer, and in hard frosty weather as hot as you can bear your hand in it; but not so hot as to scald the yeast, for that will spoil the whole batch of bread. A larger or smaller quantity may be made in the same proportion.

To make French Bread.

LAY half a bushel of the best Hertfordshire white flour at one end of the trough, and make a hole in the middle of it. Mix a pint of good small-beer yeast with three quarts of warm liquor, put it in, and mix it up well till it is tough. Put a flannel over it, and let it rise as high as it will; but mind and watch that it does not fall. When it is at the height, take six quarts of skimmed milk blood-warm, the bluer the better, provided it is sweet, and a pound of salt; but be sure not to put any milk with the yeast at first, as that will prevent the yeast from rising, as any thing greasy will. Then instead of working it with

your hands, as you would dough for English bread, put the ends of your fingers together, and work it over your hands till it is quite weak and ropy, and then cover it over with a flannel. Put your fire into the oven, and make it very hot, by which time your dough will be ready. Lay your dough on the dresser, and, instead of a common knife, have one made like a chopping knife to cut it with. Then make it up into bricks or rolls, as you choose. The bricks will take an hour and a half baking, and rolls, half an hour. Then draw them out, and either rasp them with a rasp, or chip them with a knife, as you please. You may, if you think proper, break in two ounces of butter, when you work it up with the second liquor.

To make Bread without Yeast, by means of a Leaven.

TAKE about two pounds of dough of your last making, which has been made with yeast; keep it in a wooden vessel, and cover it well with flour. This is your leaven. The night before you intend to bake, put the leaven to a peck of flour, and work them well together with warm liquor. Let it lie in a dry wooden vessel, well covered with a dry linen cloth, also a blanket over the cloth, and keep it in a warm place. This dough kept warm will rise again the next morning, and will be sufficient to mix with two or three bushels of flour, being worked up with warm liquor, and a pound of salt to each bushel of flour. When it is well worked up, and thoroughly mixed with all the flour, let it be well covered with the linen and blanket, until you find it rise. Then knead it well, and work it up into loaves and bricks, making the loaves broad, and not so thick and high as is done for bread made with yeast. Then put it into your oven, and bake it as before directed. Always keep by you two pounds of the dough of your last baking, well covered with flour, to make leaven to serve from one baking day to another. The more leaven is put to the flour, the

ghter and more spongy the bread will be; and the esher the leaven the less sour will be the bread.

To make Muffins and Oat-Cakes.

UT a bushel of Hertfordshire white flour into your ough, three gallons of milk-warm liquor, and mix a quart of mild ale, or good small-beer yeast, and alf a pound of salt. Stir it well about a quarter of n hour, then strain it into the flour, mix your dough s high as you can, and let it lie one hour to rise. hen with your hand roll it up, and pull it into little ieces as big as a large walnut. Roll them with your and like a ball, lay them on a table, and as fast as ou do them lay a flannel over them, and be sure to eep your dough covered with flannel. When you ave rolled out all your dough, begin to bake the first, nd by that time they will be spread out in the right rm. Lay them on your plate, and as the bottom egins to change colour, turn them on the other side. ake great care that they do not burn. If the middle your plate be too hot, put a brick or two into the iddle of the fire to slacken the heat. The plate you ake on must be thus fixed. Build a place, as if you ere going to build a copper, of a piece of cast iron, l over the top, fixed in form just the same as the ottom of a copper, or iron pot, and make your fire nder with coal, as under a copper. Oat-cakes are ade the same way, only use fine sifted oatmeal in- ead of flour, and two gallons of water instead of ree. When you pull them to pieces, roll them out ith a rolling-pin with a good deal of flour, cover em with a piece of flannel, and they will rise to a roper thickness; and, if you find them either too big r too little, you must roll your dough accordingly. efore you eat either muffins or oat-cakes, toast them isp on both sides, but do not burn them. Then pull em open with your fingers, and they will be like a oney-comb. Lay in as much butter as you choose, en clap them together again, and put them before e fire; but use a knife only when you cut them into

pieces. Some flour will take a quart more liquor than other flour; but practice will make these things familiar.

CHAP. XXX.

THE BREEDING, REARING, AND MANAGEMENT OF POULTRY.

THE business of this chapter is certainly such as is necessary to be known by every housekeeper. Many families reside in the country only for a limited time, while others make it their constant abode, and prefer the peace and tranquillity of a rural life to the noise and bustle of the metropolis and other capital cities.

The first consideration is the proper choice of such fowls as are best calculated for breeding. Those of a middle age are most proper for setting, and the younger for laying. Six hens to a cock is the usual proportion; and, in order to make them familiar, feed them always at one place, and at a particular hour.

From two years old to five is the best age to set a hen, and the best month February; though any month will answer the purpose between that and Michaelmas. A hen sits twenty days, and ducks and turkeys thirty days.

In the mixture of fowls for breeding, the nature of the hen should be as nearly equal as possible with that of the cock, and she should be vigilant and industrious both for herself and her chickens. Those of the largest size are the best, and they must be in every respect proportioned to the cock; only, instead of a comb, she should have upon her crown a high tuft of feathers. Hens that crow are neither good breeders nor good layers. Never choose a hen that is fat, as

she will not answer the purpose of either setting or laying. If you set a fat hen, she will forsake her nest; the eggs she lays will be without shells, and she will grow slothful and indolent.

A hen lays the best eggs when she is about a year and a half or two years old, at which time, if you would have large eggs, give them plenty of victuals, and sometimes oats. To prevent your hens eating their own eggs, lay a piece of chalk shaped like an egg in their way, at which they will often be pecking, and thus finding themselves disappointed, they will not afterwards attempt it. When you find your hens inclinable to set, which you will know by their clucking, do not disappoint them, nor put more than ten eggs under each. It is a vulgar notion, and founded only in caprice, that a hen should always be set with an odd egg, as nine, eleven, or thirteen.

The best time for setting a hen is in the month of February, when the moon has turned the full, that she may disclose the chickens in the increase of the next new moon; for a brood of this month is preferable to that of any other. Hens may, however, set from this time to October, and have good chickens till then, but not afterwards.

If you set a hen upon the eggs of ducks, geese, or turkeys, you must set them nine days before you put her own eggs to her. Before you put the eggs under the hen, it will be necessary to make some particular mark on one side of them, and to observe whether she turns them from that to the other; if she does not, you must take the opportunity, when she is off her nest, to turn them yourself. Be careful that the eggs you set her with are new, which may be known by their being heavy, full, and clear. Do not choose the largest, as they sometimes have two yolks, and in that case they will disappoint you, as such eggs cannot be good for any thing.

The hen must not be disturbed while she is sitting, as that will make her entirely forsake her nest. In order to prevent this, put her meat and water near

her during the time she is sitting, that her eggs may not cool while she is gone in quest of food. If at any time she is absent from the nest, stir up the straw gently, make it soft, and lay the eggs in the same order you found them.

Your hen-house must be large and spacious, with a high roof, and strong walls. There should be windows on the east side, that the fowls may enjoy the benefit of the rising sun, and these must be strongly lathed and closely shut. Round about the inside of the walls, upon the ground, should be made large pens, three feet high, for geese, ducks, and large fowls, to set in; and near the roof of the house should be long perches, reaching from one side to the other. At one side of the house, at the darkest part, over the ground pens, should be placed several small hampers of straw, not only for the use of the fowls to make their nests, but likewise for them to lay their eggs in; but when they sit to hatch chickens, let them sit on the ground. There must be pins stuck in different parts of the walls, for the convenience of the fowls getting up to their perches.

The floor of the hen-house must not be paved, but made of earth quite smooth. A hole should be made at one end for the smaller fowls to go in and come out at when they please, otherwise they will seek out roost in other places; but, for the larger fowls, you may open the door every night and morning.

One essential point is to keep your hen-house free from vermin, and contrive your perches so as not to be over each other. Wherever poultry is kept, various kinds of vermin will naturally come: for which reason it will be proper to sow wormwood and rue about your hen-house. You may also boil wormwood, and sprinkle the floor with the liquor, which will not only contribute to keep away vermin, but also assist much to keep your poultry in health.

When your chickens are hatched, if any are weaker than the rest, wrap them in wool, and let them receive the benefit of the fire. The chickens first hatched

may be kept in a deepish sieve till the rest are disclosed, for they will not eat for two days. Some shells being harder than others, they will require so much more time in opening; but unless the chickens are weak, or the hen unkind, it will not be improper to let them continue under her, as they will thereby receive the greater nourishment.

When the chickens have been hatched two days, give them very small oatmeal, some dry, and some steeped in milk, or else crumbs of white bread. When they have gained strength, you may give them curds, cheese parings, white bread, crusts soaked in milk, or the like soft meat that is small, and will be easily digested. They must be kept in the house a fortnight, before they are suffered to go abroad with the hen. Take care that their water is quite clean, for if it be dirty it will perhaps give them the pip.

In order to fatten your chickens, confine them in coops, and feed them with barley meal. Put a small quantity of brick-dust with their water, which will not only give them an appetite to their meat, but will facilitate their fattening. All fowls, and other birds, have two stomachs: the one is their crop, which softens their food, and the other their gizzard, which macerates it. In the last are generally found small stones and sharp bits of sand, which help to do that office, and without them, or something of that kind, a fowl will be wanting of its appetite; for the gizzard cannot macerate or grind the food fast enough to discharge it from the crop without such assistance, and therefore, in this case, the brick-dust thrown into the water is of great service.

Setting hens are sometimes troubled with lice and vermin, for the cure of which, wash them with a decoction of wild lupines. Fowls in general are subject to a disorder called the pip, which arises from a white thin scale growing on the tip of the tongue, and will prevent their feeding. This is easily discerned, and generally proceeds from drinking puddle water, or want of water, or eating filthy food. This, however,

may be cured, by pulling off the scale with your nail, and then rubbing the tongue with salt.

Ducks.

FEBRUARY is the month in which ducks begin to lay; and if your gardener be diligent in picking up snails, grubs, caterpillars, worms, and other insects, and lay them in one place; it will make your ducks familiar, and is the best food they can have for a change. If parsley be sown about the ponds they frequent, it will give their flesh an agreeable taste; and be sure always to have one certain place for them to retire to at night. Partition off their nests, and make them as near the water as possible. Always feed them there, as it will make them love home; for ducks are very apt to ramble.

You must every day take away their eggs till you find them inclined to set, and then leave them in the place where they have laid them. Little attendance is required while they set, except to let them have some barley or offal corn and water near them, that they may not hurt their eggs by straggling from the nest.

It is much better, in winter time, to set a hen upon the duck eggs, than any kind of duck whatever: because the latter will lead them, when hatched, too soon to the water, where, if the weather be cold, some of them will very likely be lost. The number of eggs to set a duck on is about twelve or thirteen. The hen will hatch as many of these as of her own, and will bring them up as carefully.

If the weather be tolerably moderate at the time the ducklings be hatched, they will require very little attendance; but if they happen to be produced in a wet season, it will be necessary to take them under cover, especially during night; for though a duck naturally loves water, it requires the assistance of its feathers, and is easily hurt by the wet till it is strengthened by age.

Ducks are fattened in the same manner, let their age be what it will. They must be put into a retired

, and kept in a pen, where they must have plenty
ırn and water. Any sort of corn will answer
ɔurpose, and by this treatment alone, in a fort-
or three weeks, they will sufficiently fatten
selves.

Geese.

SE require very little attendance or expence, as
will live upon commons, or any sort of pasture,
ded they have plenty of water. The largest
are the most esteemed, and they should be
r of a white or grey colour, as the pied are not
ofitable, and the darker coloured are the least in
m.

goose generally sits thirty days; but, if the wea-
be fair and warm, she will hatch three or four
sooner. She must be carefully supplied with
such as shag oats and bran scalded. When the
ıgs are hatched, you must keep them in the house
r twelve days, and feed them with curds, barley-
, bran, and such like food. One gander is a
er proportion for four or five geese.

order to fatten green geese, you must shut them
hen they are about a month old, and they will
t in about a month more. Older geese are fat-
l when they are about six months old, in or after
st, when they have been in the stubble fields,
which food some kill them; but those who are
ɔus of having them very fat, shut them up for a
ight or three weeks, and feed them upon oats,
beans, barley meal, or ground malt mixed with

Turkeys.

SE birds are of a very tender constitution, and,
young, must be carefully watched and kept
ı; for the hens are so negligent, that while they
one to follow them, they will never take any
of the rest. Turkeys are great feeders on corn,
if kept on it, will consume a prodigious quan-

tity; but, if left to their own liberty when grown up, they will get their own living, by feeding on herbs, seeds, and what they can pick up.

As they are very apt to wander, they will often lay their eggs in secret places, and in course must be well watched, and compelled to lay at home. They begin to lay in March, and will sit in April; but they must not have more than twelve eggs put under them.

Having hatched their brood, which will be in twenty-five or thirty days, you must take great care to keep the young ones warm, as the least cold will kill them. They must be fed either with curds or green fresh cheese cut in small pieces, and their drink must be new milk, or milk and water. They must be often fed, for the hen will not take much care of them, and when they have got some strength, feed them in the open air in a close-walled place, from whence they cannot wander. You must not let them out till the dew be off the grass, taking care to have them in again before night, the dew being very prejudicial to their health.

When you intend to fatten turkeys, give them sodden barley or sodden oats for the first fortnight, and for another fortnight cram them with the following. Take a quantity of barley-meal properly sifted, and mix it with new milk. Make it into a good stiff dough paste; then make it into long crams or rolls, big in the middle, and small at both ends. Then wet them in lukewarm milk, give the turkey a full gorge three times a day, morning, noon, and night, and in a fortnight it will be sufficiently fattened.

Pigeons.

MAY or August are the best months to provide yourself with pigeons, as at those times they are young and in good condition. Tame pigeons generally produce but two young ones at a brood; but they make some amends for the smallness of the number by the frequency of their hatching: if they be well fed, and

properly looked after, they will have young ones twelve or thirteen times in a year.

Though they make a great deal of dirt, yet they are not fond of it, and must therefore be kept clean. Their best food is tares, or white peas, and they should have some gravel scattered about their house, and clean water set in different places. They must be carefully preserved from vermin, and their nests from the starlings and other birds, as the latter will suck their eggs, and the former entirely destroy them. The common, or dovecote pigeon, has the advantage of many other kinds, as they are very hardy, and will live in the severest weather. If the breed should be too small, it may be mended by putting in a few tame pigeons of the most common kind, and the least conspicuous in their colours, that the rest may the better take to them from their being more like themselves. Good management is required in proportioning the sexes among pigeons; for there is nothing so hurtful as having too many cocks, especially if you keep the larger or tame kind. An abundance of cocks will thin the dovecote; for they will grow quarrelsome, and beat others away, so that a good dovecote may be thereby spoiled.

The best and most easy method of making a dovecote, is to build the walls with clay mixed with straw. They may be made four feet or more in thickness, and while they are wet, it is easy to cut holes in them with a chisel or other instrument. But of whatever materials the cote is erected, it should be frequently whitewashed on the outside, which will make the building more conspicuous.

As pigeons are very fond of salt, they should have a large heap of clay laid near the dovecote, and let the brine done with in the family be frequently beaten among it. It is best to make it thin, and keep it so by often mixing brine with it. The use of salt is of much more advantage to pigeons than merely the pleasing them, for nothing will recover them so readily from sickness; a mixture of bay-salt and cummin-

seed being an universal remedy for most diseases they are subject to.

Pigeons are sometimes apt to be scabby on the backs and breasts; which will kill the young, and make the old ones so faint, that they cannot take their flights. In order to remove this disorder, take a quartern of bay-salt, and as much common salt, a pound of fennel-seed, a pound of dill-seed, as much cummin-seed, and an ounce or two of assafœtida; mix all these together with a little wheat flour, and some fine worked clay. When it is well beaten together, put it into two pots, and bake them in an oven. When they are cold, lay them longways on the stand or table in the dove-house, and the pigeons will soon be cured by pecking it.

Rabbits.

FEW animals are more fertile than tame rabbits, bringing forth young every month. As soon as the doe has kindled, she must be put to the buck, otherwise she will destroy her young. The best food for them is the sweetest hay, oats and bran, sowthistle, parsley, cabbage-leaves, and such like, always fresh. They must be carefully kept clean, otherwise they will not only poison themselves, but every one who comes near them.

CHAP. XXXI.

THE MANAGEMENT OF THE DAIRY.

THE dairy requires a great share of care and attention, of which cleanliness is not the least. As its productions are essentially necessary in a family, the housekeeper should entrust the care of it to one who is well conversant in those matters; and that the

housekeeper may judge when things are done properly, we shall proceed to describe the most essential points.

Next to observing that every thing is perfectly clean and neat, the cows must be milked at a regular hour; for the detention of the milk will contribute to spoil the cows, and keep them in great pain. They should not be milked later than five in the evening, that they may have time to fill their bags by the next morning, and their udders should always be properly emptied every time they are milked.

As soon as the milk is brought into the dairy, it should be well strained, and emptied into clean pans. White-ware pans are the best, as they are of a superior cleanliness, the brown sort being very porous, and scarcely any scalding will be sufficient properly to cleanse them.

To make Butter.

Butter cannot be wholesome unless it be very fresh, and free from rancidity; otherwise it will hurt digestion, render it difficult and painful, and introduce much acrimony into the blood. As soon as you have churned your butter, open the churn, and with both hands gather it well together, take it out of the butter-milk, and lay it in a very clean bowl or earthen pan. If the butter is designed to be used fresh, fill the pan with clear water, and work the butter in it to and fro, till it is brought to a firm consistence of itself, without any moisture. When you have done this, scotch and slice it over with the point of a knife, every way as thick as possible, in order to draw out the smallest hair, bit of rag, strainer, or any thing that may have happened to fall into it. Then spread it thin in a bowl, and work it well together with such a quantity of salt as you think fit, and then make it up in what form you like best.

If the milk of any cow should happen to be foul and corrupt, owing to the teats being injured by some accident, it must by no means be mixed with the

sweet milk, but given to the pigs. In the hot summer months, the cream should be skimmed from the milk before the dairy gets warm from the influence of the sun; nor should the milk at that season stand longer in the pans than twenty-four hours, nor be skimmed in the evening till after sunset. In winter, milk may remain unskimmed for thirty-six or forty-eight hours.

The cream should be deposited in a deep pan, which should be kept, during the summer, in the coolest part of the dairy, or in a cool cellar, where a free air is admitted, which is much better. You must not omit to churn at least twice a week in the hot weather, and this business should be done very early in the morning, taking care to fix the churn in a free draught of air.

More labour will be required to churn butter in winter than in summer. The butter-milk, which remains after the butter is churned, is esteemed excellent food in spring for those who are inclined to be consumptive.

To make Cheese.

Cheese differs in quality according to the manner in which it is made. It may be made from new or skimmed milk, from the curd which separates of itself upon standing, or that which is more speedily produced by the addition of rennet. In making cheese, as soon as the milk is turned, strain the whey carefully from the curd. Break the curd well with your hands, and when it is equally broken, put it by degrees into the vat, carefully breaking it as you put it in. The vat should be filled an inch or more above the brim, that when the whey is pressed out, it may not shrink below the brim; for, in that case, the cheese will be spoiled. But before the curd be put in, a cheese-cloth or strainer should be laid at the bottom of the vat; and this should be so large, that when the vat is filled with the curd, the end of the cloth may turn again over the top of it.

When this is done, it should be taken to the press, and there remain for the space of two hours. It should then be turned, and have a clean cloth put under it, and turned over as before. It must then be pressed again, and remain in the press six or eight hours, when it should again be turned, and rubbed on each side with salt. After this it must be pressed again for the space of twelve or fourteen hours more, when, if any of the edges project, they should be pared off. It may then be put on a dry board, and regularly turned every day.

The best method of preparing the rennet is as follows. Take the maw or rennet-bag of a calf, and take care that it be perfectly sweet, for if it be the least tainted, the cheese can never be good. Take three pints or two quarts of soft water, clean and sweet; put into it some salt, some sweet-briar, rose-leaves, cinnamon, mace, cloves, and almost every sort of spice and aromatic that can be procured. Boil these gently in two quarts of water till the liquor is reduced to three pints, and be careful it is not smoked. Strain the liquor clear from the spices, &c. and when it has stood till it is no warmer than milk from the cow, pour it upon the calf's maw. You may then slice a lemon in it, and let it stand a day or two; after which it must be again strained, and then put into a bottle. Cork it quite close, and it will keep good a twelvemonth. It will smell like perfume, and a small quantity of it will turn the milk, and give the cheese a pleasing flavor.

To make Cream Cheese.

Put twelve quarts of new milk and a quart of cream together, with rennet just sufficient to turn it, and let the milk and cream be just warm. When it has stood till the curd has come, lay a cloth in the vat, which must be made of a size proportionate to the cheese. Cut out the curd with a skimming-dish, and put it into the vat till it is full, turning the cheese-cloth over it, and as the curd settles, lay more on, till you have

laid on as much as will make one cheese. When the whey is drained out, turn the cheese into a dry cloth, and then lay upon it a pound weight. At night turn it out into another cloth, and the next morning salt it a little. Then having made a bed of nettles or ash-leaves to lay it on, cover it with the same, shifting it twice a day, for about ten days, when it may be brought to table.

To make Sage Cheese.

TAKE the tops of young red sage, and bruise them in a mortar, till you can press the juice out of them. Bruise likewise some leaves of spinach, and having squeezed out the juice, mix it with that of the sage, in order to give it an agreeable green colour, which the juice of the sage alone will not accomplish, and this will also contribute to deprive the sage of its bitter taste.

The juice being thus prepared, put the rennet to the milk, and at the same time mix it with as much of the sage and spinach juice as will give the milk the green colour you desire, putting in more or less, according as you would have the cheese taste stronger or weaker of the sage. When the curd is come, break it gently, and when it is all equally broken, put it into the cheese-vat or moat, and press it gently, which will make it eat tender and mellow. When it has stood in the press about eight hours, it must be salted, turned every day, and in about a month it will be fit for use.

To make Marigold Cheese.

POUND in a mortar some of the freshest and best coloured marigold-leaves you can procure, and strain out the juice. Put this into your milk at the same time you put in the rennet, and stir them together. The milk being set, and the curd come, break it as gently and as equally as you possibly can, put it into the cheese-vat, and press it with a gentle weight, there being at the bottom of the vat a number of holes

sufficient easily to let out the whey. The management afterwards must be the same as with other cheeses.

To imitate Cheshire Cheese.

THE milk being set, and the curd being come, do not break it with a dish, as is customary in making other cheeses, but draw it together with your hands to one side of the vessel, breaking it gently and regularly; for if it be pressed roughly, a great deal of the richness of the milk will go into the whey. Put the curd into the cheese-vat, or moat, as you gather it, and when it is full, salt it at different times, press it, and turn it often.

The thickness of these cheeses must be about seven or eight inches, and they will be fit to cut in about twelve months. You must turn and shift them frequently upon a shelf, and rub them with a dry coarse cloth. At the year's end, you may bore a hole in the middle, and pour in a quarter of a pint of sack, then stop the hole close with some of the same cheese, and set it in a wine cellar for six months to mellow; at the expiration of which you will find the sack all lost, and the hole in a manner closed up. If this cheese be properly managed, its flavor will be pleasant and grateful, and it will eat exceedingly fine and rich.

CHAP. XXXII.

COOKERY FOR THE SICK.

To mince Veal for a sick or weak Person.

MINCE some veal very fine, and take off the skin. Just boil as much water as will moisten it, with a very little salt; grate a very little nutmeg, throw a little flour over it, and when the water boils put in the meat. Keep shaking it about a minute over the

fire. Have ready two or three very thin sippets, toasted nicely brown; then put them in the plate, and pour the mince-meat over them. A chicken may be done in the same manner.

To make Panada.

TAKE a blade of mace, a large piece of crumb of bread, and put them into a sauce-pan, with a quart of water. After it has boiled two minutes, take out the bread, and bruise it very fine in a bason. Mix as much water as you think it will require, pour away the rest, and sweeten it to your palate. Put in a piece of butter about the size of a walnut; but do not put in any wine, as that will spoil it. Grate in a little nutmeg.

To make sweet Panada.

HAVING sliced the crumb of a penny loaf very thin, put it into a saucepan with a pint of water, and boil it till it be very soft and looks clear. Then put in a glass of Madeira wine, grate in a little nutmeg, and put in a lump of butter about the size of a walnut, and sugar to your taste. Beat it exceedingly fine, and put it into a deep soup-dish.

To make Beef Tea.

TAKE a pound of lean beef, cut it into very thin slices, and put it into a jar. Pour a quart of boiling water over it, cover it close that the steam may not get out, and let it stand by the fire. This is strongly recommended by physicians for weak constitutions, and should be drank milk warm.

To make Water Gruel.

PUT a large spoonful of oatmeal to a pint of water, stir them well together, and let it boil up three or four times, stirring it often; but take care not to let it boil over. Then strain it through a sieve, salt it to your palate, put in a good piece of fresh butter, stir it with a spoon till the butter be all melted, and it will be fine and smooth.

Barley Gruel.

PUT a quarter of a pound of pearl-barley, and a stick of cinnamon, into two quarts of water, and let it boil till it be reduced to one quart. Add a pint of red wine, and sugar to your taste. You may add two or three ounces of currants, if you please.

To make Barley Water.

BOIL a quarter of a pound of pearl-barley in two quarts of water, skim it well, boil it half away, and then strain it. Sweeten it, but not too much, and put to it two spoonfuls of white wine. It must be drank a little warm.

To make Orgeat.

BEAT to a paste two pounds of almonds, with thirty bitter almonds. Mix it with three quarts of water, and strain it through a fine cloth. Having added orange and lemon-juice, with some of the peel, sweeten it to your taste.

To make Lemonade.

PARE two Seville oranges and six lemons very thin, and steep the parings four hours in two quarts of water. Put the juice of six oranges and twelve lemons upon twelve ounces of fine sugar, and when the sugar is melted, put the water to it. Add a little orange-flower water, and more sugar, if necessary. Pass it through a bag till it be fine.

To make Sack Posset.

BEAT well and strain the yolks and whites of fifteen eggs. Then put three quarters of a pound of white sugar into a pint of canary, and mix it in a bason with your eggs. Set it over a chafing-dish of coals, and keep continually stirring it till it is scalding hot. In the mean time, grate some nutmeg into a quart of milk, and boil it; then put it into your eggs and wine, they being scalding hot. Hold your hand very high as you pour it, and let somebody stir it all the time you are pouring in the milk. Then take it off the chafing-dish, set it before the fire half an hour, and it will be fit for use.

To make Wine Posset.

PUT the crumb of a penny loaf into a quart of milk, and boil it till it be soft. Then take it off the fire, grate in half a nutmeg, and sweeten it to your taste. Put it into a China bowl, and by degrees add to it a pint of Lisbon wine. Send it up to table with toast and butter on a plate.

To make Ale Posset.

PUT a little white bread into a pint of milk, and set it over the fire. Then put some nutmeg and sugar into a pint of ale, warm it, and when your milk boils, pour it upon the ale. Let it stand a few minutes to clear, and the curd will rise to the top.

To make an Orange Posset.

GRATE the crumb of a penny loaf very fine, and put into it rather more than a pint of water, with half the peel of a Seville orange grated, or sugar rubbed upon it to take out the essence. Boil all together till it looks thick and clear, and then beat it well. Take a pint of mountain wine, the juice of half a Seville orange, three ounces of Jordan almonds, and one ounce of bitter almonds, finely beaten, with a little French brandy and sugar to your taste. Mix it well, put it into your posset, and serve it up. A lemon posset is made in the same manner.

To make White Wine Whey.

PUT half a pint of white wine and half a pint of skimmed milk into a bason. Let it stand a few minutes, and then pour over it a pint of boiling water. Let it stand a little, and the curd will gather in a lump, and settle to the bottom. Then pour your whey into a China bowl, and put in a lump of sugar, a sprig of balm, or a slice of lemon.

To make Capillaire.

TAKE fourteen pounds of loaf-sugar, three pounds of coarse sugar, six eggs beaten in with the shells, and

three quarts of water. Boil it up twice, skim it well, and then add to it a quarter of a pint of orange-flower water. Strain it through a jelly-bag, and put it into bottles. When it is cold, mix a spoonful or two of this syrup, as it is liked for sweetness, in a draught of warm or cold water.

To mull Wine.

GRATE half a nutmeg into a pint of wine, and sweeten it to your taste with loaf-sugar. Set it over the fire, and when it boils, take it off to cool. Take the yolks of four eggs well beaten, add to them a little cold wine, and then mix them carefully with your hot wine, a little at a time. Pour it backwards and forwards several times till it looks fine and bright. Then set it on the fire, and beat it a little at a time for several times, till it is quite hot, and pretty thick, and pour it backwards and forwards frequently. Then put it into chocolate cups, and serve it up with dry toast cut in long narrow pieces.

To make Egg Wine.

HAVING beaten an egg, mix it with a spoonful of cold water: set on the fire a glass of mountain, or other white wine, half a glass of water and sugar, and some grated nutmeg. When it boils, pour in the egg gradually, stirring it well. When the whole is in, return it into the saucepan, put it on a gentle fire, and stir it one way about a minute; but do not let it boil, as that will make it curdle. Serve it with dry toast cut into thin slices.

To make artificial Asses Milk.

MIX together a quart of water, the same quantity of new milk, an ounce of white sugar-candy, half an ounce of eringo-root, and half an ounce of conserve of roses. Boil it gently till it be reduced one half.

To make Arrow-root Jelly.

MIX a desert-spoonful of the powder with a tea-cup of cold water, by degrees, and perfectly smooth.

Put a pint of water on the fire, with a spoonful of white wine, scraped nutmeg, and white sugar. As soon as it boils pour the powder and water in, stirring it briskly, and when it boils up it is done.

To make Tapioca Jelly.

POUR cold water on your tapioca, to wash it, two or three times: then soak it in fresh water about six hours, and simmer it in the same with some lemon-peel till it be quite clear: you may then add white wine, lemon-juice, and sugar, according to your palate.

To make Sago.

PUT a large spoonful of sago to three quarters of a pint of water; stir it, and boil it softly till it is as thick as you would have it. Then put in wine and sugar, with a little nutmeg, to your palate.

To make Rice Milk.

PUT half a pound of rice into a quart of water, with a little cinnamon, and let it boil till the water is wasted; but take care that it does not burn. Then add three pints of milk, and the yolk of an egg beaten up. Keep stirring it, and when it boils, take it up and sweeten it.

To make Saloop.

TAKE a large tea-spoonful of this powder, which is sold at the chemists, and put it into a pint of boiling water. Keep stirring it till it becomes a fine jelly, and then add wine and sugar to your taste.

To make White Caudle.

MIX four spoonfuls of oatmeal, a blade or two of mace, and a piece of lemon-peel, with two quarts of water. Let it boil a quarter of an hour, stirring it often; but be careful not to let it boil over, and then strain it through a coarse sieve. When you use it, sweeten it to your taste, grate in a little nutmeg, and put in what wine you think proper.

To make Brown Caudle.

TAKE your gruel as above, with six spoonfuls of oatmeal, and strain it. Then put to it a quart of ale that is not bitter. Boil it, and sweeten it to your palate, and add half a pint of white wine or brandy. When you do not put in white wine or brandy, let it be half ale.

CHAP. XXXIII.

USEFUL DIRECTIONS FOR SERVANTS.

To preserve Dripping.

THIS is a very useful article at sea, and in order to be kept properly for that purpose, must be managed in the following manner. Take six pounds of good beef dripping, boil it in some soft water, strain it into a pan, and let it stand till it is cold. Then take off the hard fat, and scrape off the gravy which sticks to the inside. Do this eight times, and when it is cold and hard, take it off clean from the water, and put it into a large saucepan, with six bay-leaves, twelve cloves, half a pound of salt, and a quarter of a pound of whole pepper. Let the fat be all melted, and just hot enough to strain through a sieve into a stone pot. Then let it stand till it is quite cold, and cover it up. In this manner you may do what quantity you please. It is a very good method to keep the pot upside down, to prevent its being destroyed by the rats. It will keep good any voyage, and make as fine puff-paste crust as the best butter.

To clean Paper Hangings.

HAVING carefully blown off the dust with your bellows, cut a baker's loaf of two days old into eight

pieces. Take the crust in your hand, and, beginning at the top of the paper, wipe it lightly downwards with the crumb. Wipe about half a yard at each stroke, and go round again, beginning a little higher than you left off. If this be done with care, the paper will look almost like new, but it will not succeed if you rub it hard, or across.

To clean Wainscot.

WHEN wainscot requires scouring, it must be done from the top downward, and you should prevent, as much as possible, the suds from running on the dirty part; as otherwise marks may be made which will probably appear when the whole is finished. Paint however, may be made to look well for a length of time without scouring, by observing the following simple method:—Take off the dust with a long-haired brush; dip a sponge, or a bit of flannel, into soda and water, wash it as quickly as possible; and dry it immediately, to prevent the soda from injuring the colour.

To clean Halls, Stone Stairs, &c.

BOIL together a quart of water, a quart of small-beer, a pound of pipe-makers clay and a bit of stone-blue. Wash your floor or stairs with this mixture, and when dry, rub them with flannel and a brush.

To clean Floor-cloths.

HAVING well swept your floor-cloth, wipe it carefully with a flannel, and when all dust and spots are removed, rub it first with a flannel slightly waxed, and then with a dry plain one. Or washing occasionally with milk, and dry rubbing may suffice without the use of the wax, and the floor-cloth will be less slippery.

To clean Carpets.

HAVING taken up and thoroughly beaten your carpet, lay it down and brush it carefully on both sides with

a hard-brush. Then turn the right side upward, scour it with ox gall, soap, and water, and rub it dry with linen cloths.

To clean Calico Furniture, taken down for the Summer.

AFTER shaking off the loose dust, brush it lightly with a small, long-haired brush; wipe it carefully with clean flannels, and rub it with dry bread; by which means it may be made to look nearly as well as new. Curtains, bed-furniture, &c. should be folded in large parcels while out of use: and when put up, it should be preserved as much as possible from the sun and air.

To clean Black Hearths, the Back of a Grate, or the Front of Cast Iron Stoves.

BOIL together a pint of small-beer, a quarter of a pound of good black-lead, and a bit of soap, about the size of a walnut. Brush off all the soot and dust from your hearth or grate; wet it with a painter's brush dipped in the mixture;—then polish with a hard brush till of a glossy brightness.—Black-lead and whites of eggs well beaten together, may serve instead of the above mixture, and must be laid on and polished in the same manner.

To preserve Irons from Rust.

HAVING melted some fresh mutton-suet, rub it over your irons while hot; then dust them with unslaked lime, pounded and tied up in a bit of muslin. Wrap them in baize, and put them in a dry place, by which means they may be preserved several months.

To clean the bright Bars of polished Stoves in a few Minutes.

PUT a pound of soft soap into two quarts of water, and let it boil gently till one half be reduced. Take three or four spoonfuls of the jelly, mix it to a consistence with emery, No. 3, and put it on a bit of broad cloth. When the dirt is removed, rub your bars

with this mixture, wipe them carefully, and polish with glass or a polishing stone.

To clean Patent Pewter Pots, Tin Covers, &c.

MIX some of the finest cake whiting with a little drop of sweet oil, and rub it on your pots or covers; wipe them clean with a dry cloth; dust them with some powdered whiting in a muslin bag, and polish with leather.

To clean Plate.

IN one quart of water boil an ounce of prepared hartshorn powder; and while on the fire put into it as much plate as the vessel will contain; let it boil a little, then take it out, drain it over the saucepan, and dry it before the fire. Put in more plate, and serve it the same way till all be done. Then dip into the water several clean linen rags, which, when dry, will serve to clean the plate, and are the very best things to clean brass-plates, locks of doors, &c. When your plate is perfectly dry, polish it well with leather.

To clean Looking-Glasses.

HAVING removed the fly stains and other dirt, by a damp rag, polish with a woollen cloth, and some powder-blue.

To take Rust out of Steel.

COVER the steel with the best salad oil, rub it well on, and after forty-eight hours, take unslaked lime finely pounded, and rub till all the rust disappears.

To take Stains out of Marble.

MIX together unslaked lime finely powdered and strong soap-lye pretty thick. Lay it on your marble with a painter's brush, and let it remain two months. At the end of that time, wash it off quite clean; dip a brush in a lather of soft soap boiled in soft water, and scour the marble well with powder. This, by

d rubbing, will give a beautiful polish. Clear off r soap, and finish with a smooth hard brush.

To give a beautiful Appearance to Floors.

VING washed your boards carefully with a brush, l soda and warm water, wash them again with a e sponge and clean water, observing to clean, not ss, but straight up and down; then dry with clean hs, rubbing hard up and down in the same direc-. Your sponges and brushes should be well hed when done with, and kept in a dry place.

To give a beautiful Colour to Mahogany.

your tables, or other furniture, be stained with , take out the spots with spirit of salt, but this t be used with the utmost caution on the parts cted, and must be immediately washed off. Then h the tables, &c. with vinegar, and apply the wing mixture:—Put into an earthen vessel, four nyworth of alcanet-root, two pennyworth of rose-, and a pint of cold-drawn linseed oil. Let this d all night; then, after stirring it well, rub it the furniture with a linen rag; and when it has some time, it may be rubbed bright with linen hs.

A

CATALOGUE

OF THE

Various Articles in Season in the different Months of the Year.

JANUARY.

MEAT.

BEEF	Veal	Pork
Mutton	House-Lamb	

GAME, POULTRY, &c.

Pheasant	Woodcocks	Pullets
Partridge	Snipes	Fowls
Hares	Turkeys	Chickens
Rabbits	Capons	Tame Pigeons

FISH.

Carp	Soles	Smelts
Tench	Flounders	Whitings
Perch	Plaice	Lobsters
Lampreys	Turbot	Crabs
Eels	Thornback	Prawns
Craw-fish	Skate	Oysters
Cod	Sturgeon	

VEGETABLES, &c.

Cabbage	Lettuces	Sage
Savoys	Cresses	Parsnips
Coleworts	Mustard	Carrots
Sprouts	Rape	Potatoes
Brocoli, purple and white	Radish	Scorzonera
	Turnips	Skirrets
Spinach	Tarragon	Cardoons

Cucumbers in hot houses	*To be had, though not in Season*
Thyme	Jerusalem Artichokes
Savory	
Pot-Marjorum	Asparagus
Hyssop	Mushrooms
Salsify	

FRUIT.

Almonds	Medlars
Services	Grapes

FEBRUARY.

MEAT.

Veal	Pork
House-Lamb	

POULTRY, GAME, &c.

Chickens	Woodcocks
Pigeons	Snipes
Pheasants	Hares
Partridges	Tame Rabbits

FISH.

Skate	Tench
Whitings	Perch
Smelts	Carp
Lobsters	Eels
Crabs	Lampreys
Oysters	Craw-fish
Prawns	

VEGETABLES, &c.

Mustard	Asparagus
Rape	Kidney Beans
Radishes	Carrots
Turnips	Parsnips
Tarragon	Potatoes
Mint	Cardoons

Beets	Tansey	Leeks
Parsley	Thyme	Shalots
Chervil	Savory	Garlic
Endive	Marjoram	Rocombole
Sorrel	*Also may be had*	Salsify
Celery		Skirret
Chard Beets		Scorzonera
Lettuces	Forced Radishes	Jerusalem Artichokes
Cresses	Cucumbers	
Burnet	Onions	

FRUIT.

Pears	Apples	Grapes

MARCH.

MEAT.

Beef	Veal	Pork
Mutton	House-Lamb	

POULTRY, &c.

Turkeys	Fowls	Pigeons
Pullets	Chickens	Tame Rabbits
Capons	Ducklings	

FISH.

Carp	Eels	Soles
Tench	Mullets	Whitings
Turbot	Plaice	Crabs
Thornback	Flounders	Craw-fish
Skate	Lobsters	Prawns

VEGETABLES.

Carrots	Onions	Beets
Turnips	Garlic	Parsley
Parsnips	Shalots	Fennel
Jerusalem Artichokes	Brocoli	Celery
	Cardoons	Endive
Tansey	Turnips	Burnet
Rape	Tarragon	Thyme

Mint	Winter-Savory
Mushrooms	Pot-Marjoram
Lettuces	Hyssop
Chives	Fennel
Cresses	Cucumbers
Mustard	Kidney-Beans

FRUIT.

Apples	Forced Strawberries

APRIL.

MEAT.

Mutton Veal Lamb

POULTRY, &c.

Ducklings	Rabbits
Pigeons	Leverets

FISH.

Salmon	Smelts
Turbot	Herrings
Soles	Lobsters
Skate	Prawns
Mullets	

VEGETABLES.

Young Onions	Lettuces
Celery	All sorts of small Salad
Endive	
Sorrel	Thyme
Burnet	All sorts of Pot-Herbs
Tarragon	
Radishes	

FRUIT.

Forced Cherries and	Apricots for Tarts

MAY.

MEAT.

Beef Mutton Veal Lamb

POULTRY, &c.

Pullets	Green Geese	Rabbits
Fowls	Ducklings	Leverets
Chickens	Turkey Poults	

FISH.

Carp	Salmon	Lobsters
Tench	Soles	Craw-fish
Eels	Turbot	Crabs
Trout	Herrings	Prawns
Chub	Smelts	

VEGETABLES, &c.

Early Potatoes	Barley	Savory
Carrots	Mint	All other sweet Herbs
Turnips	Purslane	
Radishes	Fennel	Peas
Early Cabbages	Lettuces	Beans
Cauliflowers	Cresses	Kidney Beans
Artichokes	Mustard	Asparagus
Spinach	All sorts of small Salad Herbs	Tragopogon
Parsley		Cucumbers, &c.
Sorrel	Thyme	

FRUIT.

Pears	Cherries	Gooseberries
Apples	Melons	And Currants for Tarts
Strawberries	Green Apricots	

JUNE.

MEAT.

Beef	Veal	Buck Venison
Mutton	Lamb	

POULTRY, &c.

Ducklings	Wheat-Ears
Turkey Poults	Leverets
Plovers	Rabbits

FISH.

Salmon	Herrings
Soles	Smelts
Turbot	Lobsters
Mullets	Craw-fish
Mackarel	Prawns

VEGETABLES, &c.

Asparagus	Rape
Kidney Beans	Cresses
Artichokes	All other small Salading
Cucumbers	Thyme
Lettuces	All sorts of Pot-Herbs
Spinach	
Parsley	
Purslane	

FRUIT.

Apricots	Nectarines
Apples	Grapes
Pears	Melons
Some Peaches	Pine Apples

JULY.

MEAT.

Veal	Buck Venison
Lamb	

POULTRY, &c.

Ducklings	Pheasants
Turkey Poults	Wheat-Ears
Ducks	Plovers

Pigeons	Young Partridges	Leverets
Green Geese		Rabbits

FISH.

Cod	Herrings	Skate
Haddocks	Soles	Thornback
Mullets	Plaice	Salmon
Mackarel	Flounders	Carp
Tench	Eels	Prawns
Pike	Lobsters	Craw-fish

VEGETABLES, &c.

Carrots	Cabbages	All sorts of small Salad Herbs
Turnips	Sprouts	
Potatoes	Artichokes	Mint
Radishes	Celery	Balm
Onions	Endive	Thyme
Garlic	Finocha	All other Pot-Herbs
Rocombole	Chervil	
Scorzonera	Sorrel	Peas
Salsify	Purslane	Beans
Mushrooms	Lettuce	Kidney Beans
Cauliflowers	Cresses	

FRUIT.

Pears	Nectarines	Strawberries
Apples	Plums	Raspberries
Cherries	Apricots	Melons
Peaches	Gooseberries	Pine Apples

AUGUST.

MEAT.

Beef	Veal	Buck Venison
Mutton	Lamb	

POULTRY, &c.

Fowls	Ducklings	Pheasants
Pullets	Leverets	Wild Ducks

ıs	Rabbits	Wheat Ears
Geese	Pigeons	Plovers
Poults		

FISH.

	Mullets	Eels
k	Mackarel	Lobsters
:rs	Herrings	Craw-fish
	Pike	Prawns
	Carp	Oysters
ıck		

VEGETABLES, &c.

	Beans	Finocha
	Kidney Beans	Parsley
;	Mushrooms	Lettuces
s	Artichokes	All sorts of small
	Cabbages	Salad
	Cauliflowers	Thyme
	Sprouts	Savory
era	Beets	Marjoram
	Celery	All sorts of sweet
	Endive	Herbs

FRUIT.

	Pears	Strawberries
ıes	Grapes	Gooseberries
	Figs	Currants
;	Filberts	Melons
	Mulberries	Pine Appies

SEPTEMBER.

MEAT.

Mutton	Pork
Lamb	Buck Venison

POULTRY, &c.

Geese	Pullets	Chickens
Turkeys	Fowls	Ducks
Teals	Hares	Pheasants
Pigeons	Rabbits	Partridges
Larks		

FISH.

Cod	Skate	Tench
Haddock	Soles	Pike
Flounders	Smelts	Lobsters
Plaice	Salmon	Oysters
Thornbacks	Carp	

VEGETABLES.

Carrots	Kidney Beans	Finocha
Turnips	Mushrooms	Lettuces, and all
Potatoes	Artichokes	sorts of small
Shalots	Cabbages	Salads
Onions	Sprouts	Chervil
Leeks	Cauliflowers	Sorrel
Garlic	Cardoons	Beets
Scorzonera	Endive	Thyme, and all
Salsify	Celery	sorts of Soup
Peas	Parsley	Herbs
Beans		

FRUIT.

Peaches	Walnuts	Lazaroles
Plums	Filberts	Currants
Apples	Hazel Nuts	Morello Cherries
Pears	Medlars	Melons
Grapes	Quinces	Pine-Apples

OCTOBER.

MEAT.

Beef	Lamb	Pork
Mutton	Veal	Doe Venison

POULTRY, &c.

Rabbits	Larks
Wild Ducks	Dotterels
Teals	Hares
Widgeons	Pheasants
Woodcocks	Partridges
Snipes	

FISH.

Gudgeons	Salmon-Trout
Pike	Lobsters
Carp	Cockles
Tench	Muscles
Perch	Oysters

VEGETABLES.

Scorzonera	Chard Beets
Leeks	Corn Salad
Shalots	Lettuces
Garlic	All sorts of young
Rocombole	Salad
Celery	Thyme
Endive	Savory
Cardoons	All sorts of Pot-
Chervil	Herbs
Finocha	

FRUIT.

Quinces	Filberts
Black and White	Hazel-Nuts
Bullace	Pears
Walnuts	Apples

NOVEMBER.

MEAT.

Veal	Doe Venison
House-Lamb	

POULTRY, &c.

Geese	Wild Ducks	Dotterels
Turkeys	Teals	Hares
Fowls	Widgeons	Rabbits
Chickens	Woodcocks	Partridges
Pullets	Snipes	Pheasants
Pigeons	Larks	

FISH.

Gurnets	Salmon-Trout	Gudgeons
Dorees	Smelts	Lobsters
Halibut	Carp	Oysters
Bearbet	Pike	Cockles
Salmon	Tench	Muscles

VEGETABLES, &c.

Carrots	Rocombole	Cardoons
Turnips	Jerusalem Arti-	Parsley
Parsnips	chokes	Cresses
Potatoes	Cabbages	Endive
Skirret	Cauliflowers	Chervil
Salsify	Savoys	Lettuces
Scorzonera	Sprouts	All sorts of smal
Onions	Coleworts	Salad Herbs
Leeks	Spinach	Thyme, and all
Shalots	Chard Beets	other Pot Herbs

FRUIT.

Pears	Chesnuts	Medlars
Apples	Hazel-Nuts	Services
Bullace	Walnuts	Grapes

DECEMBER.

MEAT.

Beef	Veal	Pork
Mutton	House-Lamb	Doe Venison

POULTRY, &c.

Geese	Chickens	Wild Ducks
Turkeys	Hares	Teals
Pullets	Rabbits	Widgeons
Pigeons	Woodcocks	Dotterels
Capons	Snipes	Partridges
Fowls	Larks	Pheasants

FISH.

Turbot	Smelts	Gudgeons
Gurnets	Cod	Eels
Sturgeon	Codlings	Cockles
Dorees	Soles	Muscles
Halibut	Carp	Oysters
Bearbet		

VEGETABLES, &c.

Cabbages	Potatoes	Garlic
Savoys	Skirrets	Rocombole
Brocoli purple and white	Scorzonera	Celery
	Salsify	Endive
Carrots	Leeks	Beets
Parsnips	Onions	Spinach
Turnips	Shalots	Parsley
Lettuces	Cardoons	Thyme
Cresses	Forced Asparagus	All sorts of Pot-Herbs
All sorts of small Salad		

FRUIT.

Apples	Services	Hazel Nuts
Pears	Chesnuts	Grapes
Medlars	Walnuts	

CHAP. XXXIV.

DIRECTIONS FOR CARVING.

To cut up a Hare.

THOUGH carving may not be considered as the indispensable province of a cook, yet it is certainly of the housekeeper; who is often obliged to take her place at the head of the table, where every eye is upon her, who never fail either to applaud or condemn her, according to the manner in which she discharges that office. We shall therefore lay down a few general rules, accompanied with practical observations, which we hope will not fail of making this difficult matter very easy and familiar. The best way of cutting up a hare, see No. 1, is to put the point of the knife under the shoulder at *g*, and cut through all the way down to the rump, on one side of the back bone, in the line *g*, *h*. When you have done thus, cut it in the same manner on the other side, at an equal distance from the back bone, by which means the body will be nearly divided into three. You may now cut the back through the spine or back bone, into several small pieces, more or less, in the lines *i*, *k*. The back is by far the tenderest part, fullest of gravy, and considered as the most delicate. The flesh of the leg is next in estimation to the back, though the meat is firmer, closer, and less juicy. The shoulder must be cut off in the circular dotted line *e*, *f*, *g*. Put the head on a clean pewter plate, so as to have it under your hand, and turning the nose to you, hold it steady with your fork, so that it may not slip from under the knife. You must then put the point of the knife into the skull, and thus the head may be easily divided into two. Remember, when you help a person to any part of a hare, to give with it a spoonful of pudding. The method of cutting up a hare as above directed,

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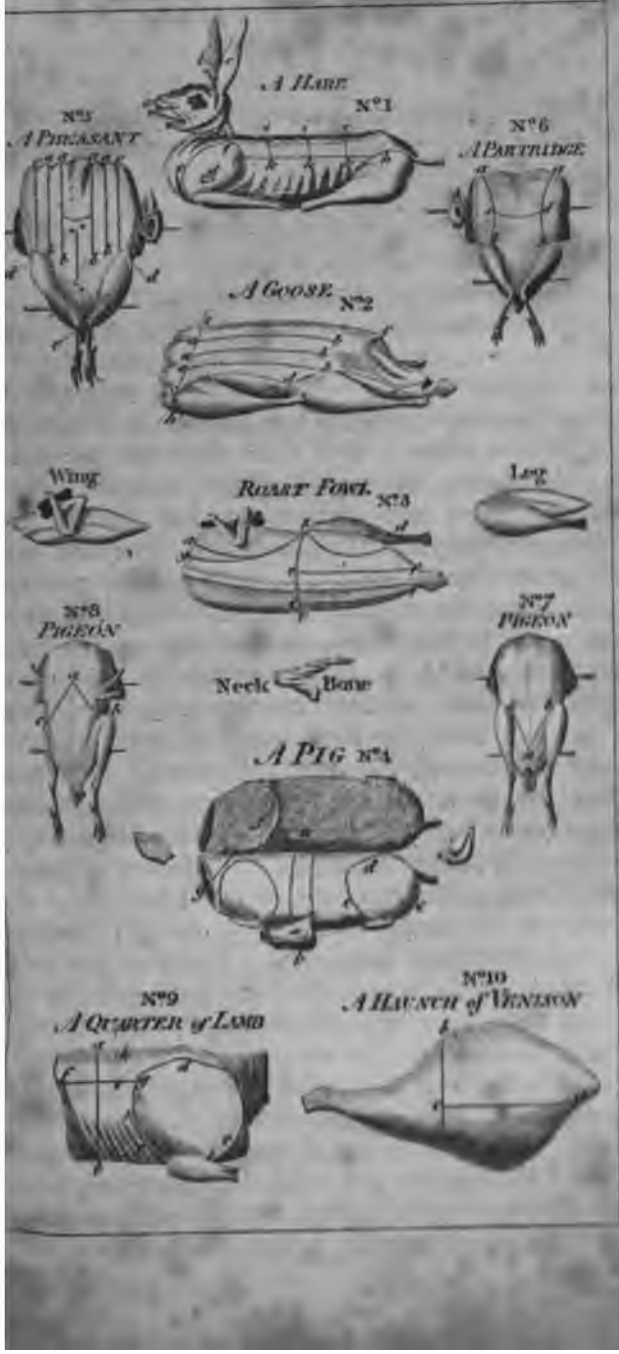
A Hare
N°1
N°5
A Pheasant
N°6
A Partridge
A Goose N°2
Wing
Rump Fowl. N°3
Leg
N°8
Pigeon
N°7
Pigeon
Neck
Bone
A Pig N°4
N°9
A Quarter of Lamb
N°10
A Haunch of Venison

can only be done when the hare is young. If it be old, the best method is, to put your knife pretty close to the back-bone, and cut off the leg; but as the hip-bone will be in your way, turn the back of the hare towards you, and endeavour to hit the joint between the hip and the thigh-bone. When you have separated one, cut off the other, and then cut a long narrow slice or two on each side of the back-bone, in the direction *g*, *h*. Then divide the back-bone into as many parts as you please; all which may be easily acquired by a little attention and practice.

A Goose. See Plate, No. 2.

PUT the neck end of the goose before you, and begin by cutting two or three long slices, on each side of the breast, in the lines *a*, *b*, quite to the bone. Then take off the leg, by turning the goose up on one side, putting the fork through the small end of the leg-bone, and pressing it close to the body, which, when the knife has entered at *d*, will easily raise the joint. Then pass the knife under the leg, in the direction *d*, *e*. If the leg hang to the carcass at the joint *e*, turn it back with the fork, and, if the goose be young, it will easily separate. Having thus taken off the leg, proceed to take off the wing, by passing the fork through the small end of the pinion, pressing it close to the body, and entering the knife at *c*, and passing it under the wing in the direction *c*, *d*. This is a nice thing to hit, and can be acquired only by practice. When you have taken off the leg and wing on one side, do the same on the other. Then cut off the apron in the line *f*, *e*, *g*; having done which, take off the merry-thought in the line *i*, *h*. All the other parts are to be taken off in the same manner as directed for a fowl in the following article, which see. A goose is seldom quite dissected, like a fowl, unless the company be very large. The parts of a goose most esteemed are, slices from the breast, the fleshy part of the wing, which may be divided from the pinion; the thigh-bone, or drumstick, as it is

called; the pinions; and the side-bones. If sage and onion be put into the body of the goose, which is not now so much in fashion as formerly, when you have cut off the limbs, draw the stuffing out with a spoon from whence the apron is taken, and mix it with the gravy, which should first be poured hot into the body of the goose.

A roasted Fowl. See Plate, No. 3.

THE fowl is here represented as lying on its side, with one of the legs, wings, and neck-bone taken off. A boiled fowl is cut up in the same manner as one roasted. In a boiled fowl, the legs are bent inwards, and tucked into the belly; but previous to its being sent to table, the skewers are withdrawn. The most convenient method of cutting up a fowl, is to lay it on your plate, and, as you separate the joints, in the lines *a*, *b*, *d*, put them into the dish. The legs, wings, and merry-thought, being removed in the same manner as directed for cutting up a goose, the next thing is to cut off the neck-bones. This is done by putting in the knife at *g*, and passing it under the long broad part of the bone in the line *g*, *b*, then lifting it up, and breaking off the end of the shorter part of the bone, which adheres to the breast-bone. All the parts being thus separated from the carcass, divide the breast from the back, by cutting through the tender ribs on each side from the neck quite down to the vent or tail. Then lay the back upwards on your plate, fix your fork under the rump, and placing the edge of the knife in the line *b*, *e*, *c*, and pressing it down, lift up the tail, or lower part of the back, and it will readily divide, with the help of your knife, in the line *b*, *e*, *c*. In the next place, lay the lower part of the back upwards in your plate, with the rump from you, and cut off the side-bones, or sidesmen, as they are generally called, by forcing the knife through the rump-bone, in the line *e*, *f*, when your fowl will be completely cut up.

A Pig. See Plate, No. 4.

It is not the custom at present to send a pig up to table whole, but is usually cut up by the cook, who takes off the head, splits the body down the back, and garnishes the dish with the chops and ears. Before you help any one at table, first separate the shoulders from the carcass, and then the legs, according to the direction given by the dotted line *c*, *d*, *e*. The most delicate part of the pig is that about the neck, which may be cut off in the line *f*, *g*. The next best parts are the ribs, which may be divided in the line *a*, *b*, &c. and the others are pieces cut from the legs and shoulders. A pig, indeed, produces such a variety of delicate bits, that the palate of almost every one may be suited.

A Pheasant. See Plate, No. 5.

The bird appears, in the representation here given, in a proper state for the spit, with the head tucked under one of the wings. When laid in the dish, the skewers drawn, and the bird carried to table, it must be thus carved. Fix your fork in that part of the breast where the two dots are marked, by which means you will have a full command of the bird, and can turn it as you think proper. Slice down the breast in the lines *a*, *b*, and then proceed to take off the leg on one side, in the direction *d*, *e*, or in the circular dotted line *b*, *d*. This done, cut off the wing on the same side, in the line *c*, *d*. When you have separated the leg and wing on one side, do the same on the other, and then cut off, or separate from the breast-bone, on each side of the breast, the parts you before sliced or cut down. Be very attentive in taking off the wing. Cut it in the notch *a*; for if you cut too near the neck, as at *g*, you will find yourself interrupted by the neck-bone, from whence the wing must be separated. Having done this, cut off the merry-thought, in the line *f*, *g*, by passing the knife under it towards the neck. With respect to the remaining parts, they are

to be cut up in the same manner as directed for a roasted fowl. The breast, wings, and merry-thought, are the parts most admired in a pheasant.

A Partridge. See No. 6.

THIS is a representation of a partridge as just taken from the spit; but before it be served up, the skewers must be drawn out of it. It is cut up in the same manner as a fowl. The wings must be taken off in the lines *a*, *b*, and the merry-thought in the line *c*, *d*. The prime parts of a partridge are the wings, breast, and merry-thought. The wing is considered the best, and the tip of it reckoned the most delicate morsel of the whole.

Pigeons. See No. 7 *and* 8.

THESE are the representations of two pigeons, the one with the back, the other with the breast uppermost. Pigeons are sometimes cut up in the same manner as chickens; but as the lower part, with the thigh, is in general most preferred, and as, from its small size, half a one is not too much for most appetites, they are seldom carved now, otherwise than by fixing the fork at the point *a*, entering the knife just before it, and dividing the pigeon into two, cutting away in the lines *a*, *b*, and *a*, *c*, No. 7, at the same time bringing the knife out at the back, in the direction *a*, *b*, and *a*, *c*, No. 8.

A Fore Quarter of Lamb. See No. 9.

A FORE quarter of lamb is always roasted, and when it comes to table, before you can help any one, you must separate the shoulder from the breast and ribs, by passing the knife under, in the direction *c*, *g*, *d*, *e*. The shoulder being then taken off, the juice of a lemon, or Seville orange, should be squeezed upon the part it was taken from, a little salt added, and the shoulder replaced. The gristly part must then be separated from the ribs, in the line *f*, *g*, and then all the preparatory business to serving will be done. The

bs are generally most esteemed, and one, two, or ıore, may be easily separated from the rest, in the ne *a*, *b*; but to those who prefer the gristly part, a ece or two may be cut off in the line *h*, *i*, &c. If ur quarter be grass lamb, and runs large, you ay put the shoulder into another dish, and carve it the same manner as a shoulder of mutton.

A Haunch of Venison. See Plate, No. 10.

UT down to the bone, in the line *b*, *c*, *a*. Then rn the dish with the end *d* towards you, put in the int of the knife at *c*, and cut it down as deep as u can, in the direction *c*, *d*, so that the two strokes ill then form the resemblance of the letter T. aving cut it thus, you may cut as many slices as re necessary, according to the number of the company, cutting them either on the right or left. As he fat lies deeper on the left, between *d* and *a*, to those who are fond of fat, as is the case with most dmirers of venison, the best flavored and fattest lices will be found on the left of the line *e*, *d*, supposing the end *d* turned towards you. In cutting the lices, remember that they must not be either too hick or too thin. With each slice of lean, add a roportion of fat, and put a sufficient quantity of ravy into each plate. Currant-jelly should always e served up with venison, as people in general ike it.

We might enlarge this chapter considerably, by escribing the different methods of carving the various oints of butcher's meat; but, as we suppose every ousekeeper is well acquainted with that business, ve shall here omit it, and pass on to matters of more onsequence.

CHAP. XXXV.

DIRECTIONS FOR MARKETING.

To choose Beef.

IF the meat of ox-beef be young, it will have a fine, smooth, open grain, a pleasing carnation red colour, and will feel tender. The fat should look rather white than yellow; for the meat is seldom good, when the fat is of a deep yellow. The suet should also be perfectly white. In order properly to distinguish between ox, cow, and bull-beef, take the following rules. The grain of cow-beef is closer, and the fat whiter, than that of ox-beef; but the lean is not of so bright a red. The grain of bull-beef is still closer, the fat hard and skinny, the lean of a deep red, and gives a strong and rank scent; but ox-beef is the reverse of all this.

To choose Mutton.

SQUEEZE the flesh with your finger and thumb, and if it be young, it will feel tender; but if it be old, it will feel hard, be wrinkled, and the fat will be fibrous and clammy. The flesh of ewe-mutton is paler than that of the wether, and the grain closer. The grain of ram-mutton is likewise closer, the flesh of a deep red, and the fat spongy.

To choose Lamb.

THAT is good lamb, in which the eyes appear bright and full in the head; but if they be sunk and wrinkled, it is a sign it is stale. Another method of judging is, if the vein in the neck of the fore-quarter appear of a fine blue colour, it is fresh; but if green or yellow, it is undoubtedly stale. If you find a faint disagreeable scent from the kidney in the hind quarter, or if the knuckle feel limber on your touching it with your fingers, you may conclude it is not good.

To choose Veal.

THE fillet of a cow calf is generally preferred to that of a bull. The eyes will appear plump, if the head be fresh; but they will be sunk and wrinkled, if stale. If the vein in the shoulder be not of a bright red, the meat is stale, and if there be any green or yellow spots, you may then conclude it is very bad. A good neck and breast will be white and dry; but if they be clammy, and look green or yellow at the upper end, have nothing to do with them. The kidney in the loin is soonest apt to be infected, and if it be stale, it will be soft and slimy. If the leg be white and firm, you may conclude it is good; but you may be assured it is bad, if the flesh be flabby.

To choose Pork.

THE lean of young pork, on being pinched with the finger and thumb, will break, and the skin dent. If the rind be thick, rough, and cannot be easily impressed with the finger, it is old. When it is fresh, the flesh will be cool and smooth; but if it be clammy, it is tainted, and in this case, the knuckle is always the worst. What is called measly pork is very unwholesome to eat; but this may be easily discovered by the fat being full of little kernels, which in good pork is never the case.

To choose Bacon.

THE fat of good bacon will feel firm, and have a red tinge, and the lean will be of a good colour, and stick close to the bone; but if there be any yellow streaks in the lean, it either is or will be very soon rusty. When bacon is young, the rind is thin, but thick when it is old.

To choose Hams.

STICK a knife under the bone of the ham, and on smelling the knife, if the ham be good, it will have a pleasant flavor; but reject it as a bad one, if it be

daubed and smeared, and has a disagreeable s
Hams short in the hock generally turn out best.

To choose Brawn.

THE rind of young brawn will feel moderately te
but it will be thick and hard if old. The rind an
of barrow and sow brawn are very tender.

To choose Venison.

THE fat of venison must generally direct your cl
of it. If the fat be thick, bright, and clear, the
smooth and close, it is young; but you may be as
it is old, if the cleft is very wide and tough.
haunches and shoulders are the places venison
first change at: therefore, in order to judge o
sweetness, run a knife into those parts, and the
ness or staleness will be discovered by its swe
rank scent. You may be sure it is tainted, if it
greenish, or is inclined to have a very black ap
ance. Venison, like hare, is often kept till it acq
a rank smell, and has what the French call the
goût; but it is not generally liked in that state,
can it be wholesome.

To choose Turkeys.

THE shortness of the spur, and the smoothness
blackness of the legs, are certain signs of a
turkey being young. The feet will also be lir
and moist, and the eyes full and bright. It
however, be very necessary to observe, that the s
are not cut or scraped, in order to deceive you, w
is an artifice too often made use of. If the turke
stale, the eyes will be sunk, and the feet dry.
same rules will enable you to judge of a hen tur
with this difference, that if she be old, her legs
be rough and red; if with egg, the vent will be
and open; but if she has no eggs, the vent wil
hard and close.

Cocks and Hens.

IF they be stale, the vent will be open; but, if fr
close and hard. The spurs of a young cock are sh

but the same precaution must here be attended to as just given in the choice of turkeys. Hens are always best when full of eggs, and just before they begin to lay. The combs and legs of an old hen are rough, but smooth in a young one. The comb of a good capon is very pale, its breast remarkably fat, and has a large rump and a thick belly.

To choose Geese.

THE bill and feet of a young goose are yellow, with very few hairs upon them; but, if they be old, both will look red. The feet will be limber, if it be fresh, but stiff and dry if stale. Green geese are in season from May or June, and till they are three months old. A stubble goose will be in good order till it is five or six months old. Green geese should be scalded before they are picked; but stubble geese should be picked dry.

To choose Ducks.

THE legs of a fresh-killed duck are limber, and if it be fat, the belly will be hard and thick; but the feet of a stale duck are dry and stiff. The feet of a tame duck are thick, and inclining to a dusky yellow; but those of a wild-duck are smaller than those of a tame one, and are of a reddish colour. Ducklings should be scalded before they are picked, but ducks should be picked dry.

Pheasants.

PHEASANTS, as well as woodcocks and partridges, are not exposed to sale in the markets, so that all choice is out of the question; but, as many of them are sometimes sent as presents to different families in London, it may not here be improper to inform the cook, by what means they may distinguish the better from the worse. The cock pheasant has spurs, but the hen has none. The spurs of a young cock pheasant are short and blunt, or round; but they are long and sharp when he is old. If the vent of the hen be open and green, she is stale, and when rubbed h:

with the finger the skin will peel. The vent will be soft, if she be with egg.

Partridges.

THE legs of partridges will be yellowish, and the bill of a dark colour, if the birds are young. The vent will be firm, if they be fresh; but it will look greenish, and the skin will peel when rubbed with the finger, if stale. The bill will be white, and the legs blue, if they are old.

Woodcocks.

THESE, being birds of passage, are to be procured only in the winter. They are best about a fortnight or three weeks after their first appearance, when they have rested after their long flight over the ocean. If they feel firm and thick, it is a proof they are fat and in good condition. The vent will also be thick and hard, and a vein of fat will run by the side of the breast; but a lean one will feel thin in the vent. If the bird be newly killed, its feet will be limber, and the head and throat clean; but, if it be stale, every thing will have a contrary appearance.

To choose Pigeons.

PIGEONS, when new, are full and fat at the vent, and limber-footed; but if the toes be harsh, the vent loose, open, and green, it is a sure sign they are stale; and the legs will be large and red, if old. The tame pigeon is generally preferred to the wild, and should be large in the body, fat and tender; but the wild pigeon is not so fat. Wood pigeons are much larger than either wild or tame; but like them in other respects. The same rules will hold good in the choice of other small birds, such as plovers, field-fares, larks, &c.

To choose a Hare.

IF the claws are blunt and rugged, the ears dry and tough, and the cleft wide and large, it is a sign that the hare is old, but, if the claws be smooth and sharp, the ears tear easily, and the cleft in the lip is not much

ead, you may then presume that it is a young one. e body will be stiff, and the flesh pale, if newly ed; but if the flesh be turning black, and the body ber, it has every appearance of being stale. Hares, vever, are not always considered the worse for being t till they begin to smell. The chief distinction ween a hare and a leveret is, that the leveret uld have a knob, or small bone, near the foot, on fore leg, which a hare has not. A hare should be t, before dressing, as long as it will remain sweet, no longer; for no food can be wholesome that is state of putrefaction.

To choose Rabbits.

E claws will be very rough and long, and grey s will be intermixed with the wool, if the rabbit ld; but, in a young one, the wool and claws will smooth. The flesh will look blueish, with a kind slime upon it, and the body limber, if it be stale; if the body be stiff, and the flesh white and dry, may conclude it is fresh.

To choose Eggs.

r the greater end of the egg to your tongue, and if el warm, it is new; but if cold, it is stale; and rding to the degree of heat or cold there is in the , you may judge of its staleness or newness. ther method is, to hold it up against the sun or a dle, and if the yolk appear round, and the white r and fair, it is a mark of its goodness; but if the be broken, and the white cloudy or muddy, the is a bad one. Some people, in order to try the dness of an egg, put it into a pan of cold water: his case, the fresher the egg is, the sooner it will to the bottom; but if it be addled or rotten it will n on the surface of the water. The best method reserve eggs is to keep them in meal or bran; gh some place them in wood ashes with their s downwards. When necessity obliges you p them for any considerable time; the

to bury them in salt, which will preserve them in almost any climate; but the sooner an egg is used, the better.

To choose Butter.

GREAT precaution is necessary in purchasing this article, in order not to be deceived. Do not trust to the taste the seller gives you, as they will frequently give you to taste of one lump, and sell another of inferior quality. If you buy salt butter, put a knife into it, and apply it to your nose, when the smell will direct you much better than the taste. If the butter be in a cask, have it unhooped, and thrust in your knife, between the staves, into the middle of it; for, by the artful mode of package, and the ingenuity of those who send it from the country, the middle of the cask is frequently a different sort from that at the top.

To choose Cheese.

IN the purchasing of this article, pay particular attention to the coat or rind. If the cheese be old, and has a rough and ragged coat, or dry at top, you may expect to find little worms or mites in it. If it be moist, spongy, or full of holes, it probably is maggoty. Wherever you see any decayed places on the outside, observe to probe the bottom of them; for, though the hole in the coat may be but small, it may be of considerable dimensions within the cheese.

To choose Salmon.

BEFORE we proceed to give directions for choosing a salmon, it may not be improper to make a few observations on the choice of fish in general. In order to know whether they be fresh or stale, take notice of the colour of the gills, which should be of a lively red; whether they are hard or easily to be opened; the projection or indention of their eyes, the stiffness or limberness of their fins, and the scent from their gills. We now proceed to the choice of the salmon.

Its flesh, when new, is of a fine red, and particularly

so at the gills. The scales should be bright, and the fish very stiff. The spring is the proper season for the salmon, which is then of a fine, rich, and pleasant flavor.

To choose Turbot.

THIS fish will be thick and plump, if good, and the belly of a yellowish white; but, if they appear thin and bluish, they are bad. This fish is in season during the greatest part of the summer, and is in high estimation.

To choose Trout.

THE best sort of this beautiful and excellent fresh-water fish are red and yellow. The females, which are most in esteem, are distinguished by having a smaller head, and deeper body, than the males. They are in high perfection the latter end of June, and their freshness may be ascertained by the general rules we have given in the article of salmon.

To choose Cod.

A COD should be very thick at the neck, and, if it be perfectly fine and fresh, the flesh will be white and firm, and of a bright clear colour, with red gills. When they are stale they will appear flabby, and will not retain their proper flavor. From Christmas to Lady-day is their proper season.

To choose Tench.

TENCH should be dressed alive, in order to be eaten in perfection; but, if they be dead, examine the gills, which should be red, and hard to open. If fresh, the eyes will be bright, and the body firm and stiff. They are generally covered with a kind of slimy matter, which, if clear and bright, is a proof of their being good. Rubbing them with a little salt will easily remove this slimy matter.

To choose Soles.

WHEN soles are good, they are thick and firm, and the belly of a fine cream colour; but if they are flabby,

or incline to a blueish white, they are not good. Midsummer is the proper season for this fish.

To choose Flounders.

When these fish are fresh and fine, they are stiff, their eyes bright and full, and their bodies thick. They are inhabitants of both salt and fresh water, and should be dressed as soon as possible after they are dead.

To choose Eels.

The Thames silver eel is generally esteemed the best, and the worst are brought by the Dutch, and sold at Billingsgate market. They should be dressed alive, and are in season all the year, excepting the very hot summer months.

To choose Smelts.

If smelts be fresh, they will be of a fine silver hue, very firm, and have a peculiarly strong smell, greatly resembling that of a pared cucumber.

To choose Skate.

When this fish is perfectly good and sweet, the flesh will look exceedingly white, and be thick and firm. This fish has a peculiar inconvenience, which is, if it be too fresh, it will eat very tough; and, if stale, they have a strong and disagreeable scent. Some judgment is therefore necessary to know the proper time of dressing them.

To choose Sturgeon.

The flesh of this fish is very white, and has a few blue veins, the grain even, the skin tender, good-coloured, and soft. All the veins and gristles should be blue; for when they are brown and yellow, the skin harsh, tough, and dry, the fish is not good. When in perfection it has a pleasant smell, but a very disagreeable one when bad. It should also cut firm without crumbling. The females are as full of row as a carp, which is taken out, and spread upon a table, beaten flat,

and sprinkled with salt; it is then dried in the air and sun, and afterwards in ovens. It should be of a reddish-brown colour, and very dry. This is eaten with oil and vinegar, and is called Caviare.

To choose Oysters.

OF the various species of oysters, those called the native Milton are the most esteemed, they being the fattest and whitest; but some prefer the Colchester, Pyfleet, and Milford oysters. When they are alive, and in full vigor, they will close fast upon the knife on opening, and let go as soon as they are wounded in the body.

To choose Lobsters.

THE tail of a lobster will be stiff, and pull up with a spring, if it be fresh; but, if it be stale, the tail will be flabby, and have no spring in it. This rule, however, concerns lobsters that are boiled; but it is more advisable to buy them alive, and boil them yourself, taking care that they are not spent by too long keeping. If they have not been long taken, the claws will have a quick and strong motion on squeezing the eyes, and the heaviest are esteemed the best. The cock lobster is known by the narrow back part of its tail. The two uppermost fins within his tail are stiff and hard; but those of the hen are soft, and the tail broader. The male, though generally smaller than the female, has the higher flavor, the flesh is firmer, and the body of a redder colour, when boiled.

To choose Prawns and Shrimps.

WHEN these fish are in perfection, they afford an excellent scent, and are very firm, with the tails turning stiffly inwards. They have a very bright colour when fresh; but when stale their tails grow limber, the brightness of their colour goes off, and they become pale and clammy.

To choose Herrings.

THE gills will be of a fine red, and the whole fish stiff and very bright, if they be fresh; but if the gills be of a faint colour, and the fish limber and wrinkled, you may be assured they are stale. Pickled herrings, when good, are fat, fleshy, and white; and red herrings, if good, will be large, firm, and dry. The latter should be full of row or melt, and the outsides of a fine yellow. Those that have the skin or scales wrinkled on the back, will turn out preferable to those whose scales are very broad, the distinction between which is sufficiently obvious.

DIRECTIONS FOR USING THE FOLLOWING

MARKETING TABLES.

THE first column contains the number of pounds, yards, ounces, &c. the following columns shew the amount at the prices marked upon the top of each.

EXAMPLES.

1. How much is seven pounds of potatoes, at seven farthings a pound?

Look in the first column for No. 7; and in the next column, under the head of 1 penny $\frac{1}{4}$ you will find 1*s.* 0$\frac{1}{4}$*d.* which is the amount.

2. How much is 15 yards of ribbon, at seven-pence halfpenny a yard?

Look in the first column for 15; and in the third column, under the head 7 pence $\frac{1}{2}$, you will find the amount 9*s.* 4$\frac{1}{2}$*d.*

3. How much is a quarter of a hundred weight of cheese, at eleven pence halfpenny a pound?

Look in the first column for 28 (the number of pounds in a $\frac{1}{4}$ cwt.), and, in the fifth column, under the head 11 pence $\frac{1}{2}$, the amount appears, 1*l.* 0*s.* 10*d.*

MARKETING TABLES, FROM ONE PENNY THREE FARTHINGS TO THREE PENCE PER POUND, &c.

No.	1 Penny ¾	2 Pence.	2 Pence ¼	2 Pence ½	2 Pence ¾	3 Pence.
lbs. &c.	s. d.	s. d.	£. s. d.	£. s. d.	£. s. d.	£. s. d.
2	0 3½	0 4	0 0 4½	0 0 5	0 0 5¼	0 0 6
3	0 5¼	0 6	0 0 6¾	0 0 7½	0 0 8¼	0 0 9
4	0 7	0 8	0 0 9	0 0 10	0 0 11	0 1 0
5	0 8¾	0 10	0 0 11¼	0 1 0½	0 1 1¾	0 1 3
6	0 10½	1 0	0 1 1½	0 1 3	0 1 4½	0 1 6
7	1 0⅜	1 2	0 1 3¾	0 1 5½	0 1 7¼	0 1 9
8	1 2	1 4	0 1 6	0 1 8	0 1 10	0 2 0
9	1 3¾	1 6	0 1 8¼	0 1 10½	0 2 0½	0 2 3
10	1 5½	1 8	0 1 10½	0 2 1	0 2 3½	0 2 6
11	1 7¼	1 10	0 2 0¾	0 2 3½	0 2 6¼	0 2 9
12	1 9	2 0	0 2 3	0 2 6	0 2 9	0 3 0
13	1 10¾	2 2	0 2 5¼	0 2 8½	0 2 11¼	0 3 3
14	2 0⅝	2 4	0 2 7½	0 2 11	0 3 2½	0 3 6
15	2 2½	2 6	0 2 9¾	0 3 1½	0 3 5¼	0 3 9
16	2 4	2 8	0 3 0	0 3 4	0 3 8	0 4 0
17	2 5⅞	2 10	0 3 2¼	0 3 6½	0 3 10¼	0 4 3
18	2 7½	3 0	0 3 4½	0 3 9	0 4 1½	0 4 6
19	2 9⅜	3 2	0 3 6¾	0 3 11½	0 4 4¼	0 4 9
20	2 11	3 4	0 3 9	0 4 2	0 4 7	0 5 0
21	3 0¼	3 6	0 3 11¼	0 4 4½	0 4 9¾	0 5 3
22	3 2½	3 8	0 4 1½	0 4 7	0 5 0½	0 5 6
23	3 4¼	3 10	0 4 3¾	0 4 9½	0 5 3¾	0 5 9
24	3 6	4 0	0 4 6	0 5 0	0 5 6	0 6 0
25	3 7¾	4 2	0 4 8¼	0 5 2½	0 5 8¼	0 6 3
26	3 9½	4 4	0 4 10½	0 5 5	0 5 11½	0 6 6
27	3 11¼	4 6	0 5 0¾	0 5 7½	0 6 2¼	0 6 9
[28	4 1	4 8	0 5 3	0 5 10	0 6 5	0 7 0
29	4 2¾	4 10	0 5 5¼	0 6 0½	0 6 7¾	0 7 3
30	4 4½	5 0	0 5 7½	0 6 3	0 6 10½	0 7 6
31	4 6¼	5 2	0 5 9¾	0 6 5½	0 7 1¼	0 7 9
32	4 8	5 4	0 6 0	0 6 8	0 7 4	0 8 0
33	4 9¾	5 6	0 6 2¼	0 6 10½	0 7 6¾	0 8 3
34	4 11½	5 8	0 6 4½	0 7 1	0 7 9½	0 8 6
35	5 1¼	5 10	0 6 6¾	0 7 3½	0 8 0¼	0 8 9
36	5 3	6 0	0 6 9	0 7 6	0 8 3	0 9 0
37	5 4¾	6 2	0 6 11¼	0 7 8½	0 8 5¾	0 9 3
38	5 6½	6 4	0 7 1½	0 7 11	0 8 8½	0 9 6
39	5 8¼	6 6	0 7 3¾	0 8 1½	0 8 11¼	0 9 9
40	5 10	6 8	0 7 6	0 8 4	0 9 2	0 10 0
41	5 11¾	6 10	0 7 8¼	0 8 6½	0 9 4¾	0 10 3
42	6 1½	7 0	0 7 10½	0 8 9	0 9 7½	0 10 6
43	6 3¼	7 2	0 8 0¾	0 8 11½	0 9 10¼	0 10 9
44	6 5	7 4	0 8 3	0 9 2	0 10 1	0 11 0
45	6 6¾	7 6	0 8 5¼	0 9 4½	0 10 3¾	0 11 3
46	6 8½	7 8	0 8 7½	0 9 7	0 10 6½	0 11 6
47	6 10¼	7 10	0 8 9¾	0 9 9½	0 10 9¼	0 11 9
48	7 0	8 0	0 9 0	0 10 0	0 11 0	0 12 0
49	7 1⅞	8 2	0 9 2¼	0 10 2½	0 11 2¾	0 12 3
50	7 3½	8 4	0 9 4½	0 10 5	0 11 5¼	0 12 6
51	7 5¼	8 6	0 9 6¾	0 10 7½	0 11 8¼	0 12 9
52	7 7	8 8	0 9 9	0 10 10	0 11 11	0 13 0
53	7 8¾	8 10	0 9 11¼	0 11 0½	0 12 1¾	0 13 3
54	7 10½	9 0	0 10 1½	0 11 3	0 12 4½	0 13 6
55	8 0¼	9 2	0 10 3¾	0 11 5½	0 12 7¼	0 13 9
[56	8 2	9 4	0 10 6	0 11 8	0 12 10	0 14 0
[84	12 3	14 0	0 15 9	0 17 6	0 19 3	1 1 0
[100	14 7	16 8	0 17 9	1 0 10	1 2 1	1 1 [illegible] 0
[112	16 4	18 8	1 1 0	1 3 4	1 [illegible]	1 [illegible] 0

MARKETING TABLES, FROM THREE-PENCE FARTHING TO FOUR-PENCE HALFPENNY PER POUND, &c.

No.	3 Pence ¼			3 Pence ½			3 Pence ¾			4 Pence.			4 Pence ¼			4 Pence ½		
lbs. &c.	£.	s.	d.	£.	s.	d.	£.	s.	d.	£.	s.	d.	£.	s.	d.	£.	s.	d.
2	0	0	6½	0	0	7	0	0	7½	0	0	8	0	0	8½	0	0	9
3	0	0	9¾	0	0	10½	0	0	11¼	0	1	0	0	1	0¾	0	1	1½
4	0	1	1	0	1	2	0	1	3	0	1	4	0	1	5	0	1	6
5	0	1	4¼	0	1	5½	0	1	6¾	0	1	8	0	1	9¼	0	1	10½
6	0	1	7½	0	1	9	0	1	10½	0	2	0	0	2	1½	0	2	3
7	0	1	10¼	0	2	0½	0	2	2¼	0	2	4	0	2	5¼	0	2	7½
8	0	2	2	0	2	4	0	2	6	0	2	8	0	2	10	0	3	0
9	0	2	5¼	0	2	7½	0	2	9¾	0	3	0	0	3	2¼	0	3	4½
10	0	2	8¾	0	2	11	0	3	1½	0	3	4	0	3	6½	0	3	9
11	0	2	11¾	0	3	2½	0	3	5¼	0	3	8	0	3	10¾	0	4	1½
12	0	3	3	0	3	6	0	3	9	0	4	0	0	4	3	0	4	6
13	0	3	6¼	0	3	9½	0	4	0¾	0	4	4	0	4	7¼	0	4	10½
14	0	3	9½	0	4	1	0	4	4½	0	4	8	0	4	11½	0	5	3
15	0	4	0¾	0	4	4½	0	4	8¼	0	5	0	0	5	3¾	0	5	7½
16	0	4	4	0	4	8	0	5	0	0	5	4	0	5	8	0	6	0
17	0	4	7¼	0	4	11½	0	5	3¾	0	5	8	0	6	0¼	0	6	4½
18	0	4	10½	0	5	3	0	5	7½	0	6	0	0	6	4½	0	6	9
19	0	5	1¾	0	5	6¼	0	5	11¼	0	6	4	0	6	8¾	0	7	1½
20	0	5	5	0	5	10	0	6	3	0	6	8	0	7	1	0	7	6
21	0	5	8¼	0	6	1½	0	6	6¾	0	7	0	0	7	5¼	0	7	10½
22	0	5	11½	0	6	5	0	6	10½	0	7	4	0	7	9½	0	8	3
23	0	6	2¾	0	6	8½	0	7	2¼	0	7	8	0	8	1¾	0	8	7½
24	0	6	6	0	7	0	0	7	6	0	8	0	0	8	6	0	9	0
25	0	6	9¼	0	7	3½	0	7	9¾	0	8	4	0	8	10¼	0	9	4½
26	0	7	0½	0	7	7	0	8	1¼	0	8	8	0	9	2½	0	9	9
27	0	7	3¾	0	7	10½	0	8	5¼	0	9	0	0	9	6¾	0	10	1½
[28	0	7	7	0	8	2	0	8	9	0	9	4	0	9	11	0	10	6
29	0	7	10¼	0	8	5½	0	9	0¼	0	9	8	0	10	3¼	0	10	10½
30	0	8	1½	0	8	9	0	9	4½	0	10	0	0	10	7½	0	11	3
31	0	8	4¾	0	9	0½	0	9	8¼	0	10	4	0	10	11¾	0	11	7½
32	0	8	8	0	9	4	0	10	0	0	10	8	0	11	4	0	12	0
33	0	8	11¼	0	9	7½	0	10	3¾	0	11	0	0	11	8¼	0	12	4½
34	0	9	2½	0	9	11	0	10	7½	0	11	4	0	12	0½	0	12	9
35	0	9	5¾	0	10	2½	0	10	11¼	0	11	8	0	12	4¾	0	13	1½
36	0	9	9	0	10	6	0	11	3	0	12	0	0	12	9	0	13	6
37	0	10	0¼	0	10	9½	0	11	6¾	0	12	4	0	13	1¼	0	13	10½
38	0	10	3½	0	11	1	0	11	10½	0	12	8	0	13	5½	0	14	3
39	0	10	6¾	0	11	4½	0	12	2¼	0	13	0	0	13	9¼	0	14	7½
40	0	10	10	0	11	8	0	12	6	0	13	4	0	14	2	0	15	0
41	0	11	1¼	0	11	11½	0	12	9¾	0	13	8	0	14	6¼	0	15	4½
42	0	11	4½	0	12	3	0	13	1¼	0	14	0	0	14	10½	0	15	9
43	0	11	7¾	0	12	6½	0	13	5¼	0	14	4	0	15	2¾	0	16	1½
44	0	11	11	0	12	10	0	13	9	0	14	8	0	15	7	0	16	6
45	0	12	2¼	0	13	1½	0	14	0¾	0	15	0	0	15	11¼	0	16	10½
46	0	12	5½	0	13	5	0	14	4½	0	15	4	0	16	3¾	0	17	3
47	0	12	8¾	0	13	8½	0	14	8¼	0	15	8	0	16	7¾	0	17	7½
48	0	13	0	0	14	0	0	15	0	0	16	0	0	17	0	0	18	0
49	0	13	3¼	0	14	3½	0	15	3¾	0	16	4	0	17	4¼	0	18	4½
50	0	13	6½	0	14	7	0	15	7½	0	16	8	0	17	8¾	0	18	9
51	0	13	9¾	0	14	10½	0	15	11¼	0	17	0	0	18	0¾	0	19	1½
52	0	14	1	0	15	2	0	16	3	0	17	4	0	18	5	0	19	6
53	0	14	4¼	0	15	5½	0	16	6¼	0	17	8	0	18	9¼	0	19	10½
54	0	14	7½	0	15	9	0	16	10½	0	18	0	0	19	1¾	1	0	3
55	0	14	10¾	0	16	0½	0	17	2¼	0	18	4	0	19	5¾	1	0	7½
[56	0	15	2	0	16	4	0	17	6	0	18	8	0	19	10	1	1	0
[84	1	2	9	1	4	6	1	6	3	1	8	0	1	9	9	1	11	6
[100	1	7	1	1	9	2	1	11	3	1	13	4	1	15	5	1	17	6
[112	1	10	4	1	12	8	1	15	0	1	17	4	1	19	8	2	2	0

MARKETING TABLES, FROM FOUR-PENCE THREE FARTHINGS TO SIX-PENCE PER POUND, &c.

No.	4 Pence ¾			5 Pence.			5 Pence ¼			5 Pence ½			5 Pence ¾			6 Pence.		
s. &c.	£.	s.	d.	£.	s.	d.	£.	s.	d.	£.	s.	d.	£.	s.	d.	£.	s.	d.
2	0	0	9¾	0	0	10	0	0	10½	0	0	11	0	0	11¼	0	1	0
3	0	1	2¼	0	1	3	0	1	3¾	0	1	4½	0	1	5¼	0	1	6
4	0	1	7	0	1	8	0	1	9	0	1	10	0	1	11	0	2	0
5	0	1	11¾	0	2	1	0	2	2¼	0	2	3½	0	2	4¼	0	2	6
6	0	2	4½	0	2	6	0	2	7½	0	2	9	0	2	10½	0	3	0
7	0	2	9¼	0	2	11	0	3	0¾	0	3	2½	0	3	4¼	0	3	6
8	0	3	2	0	3	4	0	3	6	0	3	8	0	3	10	0	4	0
9	0	3	6¾	0	3	9	0	3	11¼	0	4	1½	0	4	3¼	0	4	6
10	0	3	11½	0	4	2	0	4	4½	0	4	7	0	4	9½	0	5	0
11	0	4	4¼	0	4	7	0	4	9¾	0	5	0½	0	5	3¼	0	5	6
12	0	4	9	0	5	0	0	5	3	0	5	6	0	5	9	0	6	0
13	0	5	1¾	0	5	5	0	5	8¼	0	5	11½	0	6	2¾	0	6	6
14	0	5	6½	0	5	10	0	6	1½	0	6	5	0	6	8¼	0	7	0
15	0	5	11¼	0	6	3	0	6	6¼	0	6	10½	0	7	2¼	0	7	6
16	0	6	4	0	6	8	0	7	0	0	7	4	0	7	8	0	8	0
17	0	6	8¾	0	7	1	0	7	5¼	0	7	9½	0	8	1¾	0	8	6
18	0	7	1¼	0	7	6	0	7	10½	0	8	3	0	8	7½	0	9	0
19	0	7	6¾	0	7	11	0	8	3¼	0	8	8½	0	9	1¼	0	9	6
20	0	7	11	0	8	4	0	8	9	0	9	2	0	9	7	0	10	0
21	0	8	3¾	0	8	9	0	9	2¼	0	9	7½	0	10	0¾	0	10	6
22	0	8	8½	0	9	2	0	9	7½	0	10	1	0	10	6¾	0	11	0
23	0	9	1¼	0	9	7	0	10	0¾	0	10	6½	0	11	0¾	0	11	6
24	0	9	6	0	10	0	0	10	6	0	11	0	0	11	6	0	12	0
25	0	9	10¾	0	10	5	0	10	11¼	0	11	5½	0	11	11¾	0	12	6
26	0	10	3½	0	10	10	0	11	4½	0	11	11	0	12	5¾	0	13	0
27	0	10	8¼	0	11	3	0	11	9¾	0	12	4½	0	12	11¼	0	13	6
[28	0	11	1	0	11	8	0	12	3	0	12	10	0	13	5	0	14	0
29	0	11	5¾	0	12	1	0	12	8¼	0	13	3½	0	13	10¾	0	14	6
30	0	11	10½	0	12	6	0	13	1½	0	13	9	0	14	4¾	0	15	0
31	0	12	3¼	0	12	11	0	13	6¼	0	14	2½	0	14	10¼	0	15	6
32	0	12	8	0	13	4	0	14	0	0	14	8	0	15	4	0	16	0
33	0	13	0¾	0	13	9	0	14	5¼	0	15	1½	0	15	9¾	0	16	6
34	0	13	5½	0	14	2	0	14	10½	0	15	7	0	16	3¼	0	17	0
35	0	13	10¼	0	14	7	0	15	3¾	0	16	0½	0	16	9¼	0	17	6
36	0	14	3	0	15	0	0	15	9	0	16	6	0	17	3	0	18	0
37	0	14	7¾	0	15	5	0	16	2¼	0	16	11½	0	17	8¾	0	18	6
38	0	15	0½	0	15	10	0	16	7½	0	17	5	0	18	2¼	0	19	0
39	0	15	5¼	0	16	3	0	17	0¾	0	17	10½	0	18	8¼	0	19	6
40	0	15	10	0	16	8	0	17	6	0	18	4	0	19	2	1	0	0
41	0	16	2¾	0	17	1	0	17	11¼	0	18	9½	0	19	7¾	1	0	6
42	0	16	7½	0	17	6	0	18	4½	0	19	3	1	0	1½	1	1	0
43	0	17	0¼	0	17	11	0	18	9¾	0	19	8½	1	0	7¼	1	1	6
44	0	17	5	0	18	4	0	19	3	1	0	2	1	1	1	1	2	0
45	0	17	9¾	0	18	9	0	19	8¼	1	0	7½	1	1	6¾	1	2	6
46	0	18	2½	0	19	2	1	0	1½	1	1	1	1	2	0½	1	3	0
47	0	18	7¼	0	19	7	1	0	6¾	1	1	6½	1	2	6¼	1	3	6
48	0	19	0	1	0	0	1	1	0	1	2	0	1	3	0	1	4	0
49	0	19	4¾	1	0	5	1	1	5¼	1	2	5½	1	3	5¾	1	4	6
50	0	19	9½	1	0	10	1	1	10½	1	2	11	1	3	11½	1	5	0
51	1	0	2¼	1	1	3	1	2	3¾	1	3	4½	1	4	5¼	1	5	6
52	1	0	7	1	1	8	1	2	9	1	3	10	1	4	11	1	6	0
53	1	0	11¾	1	2	1	1	3	2¼	1	4	3½	1	5	4¾	1	6	[illegible]
54	1	1	4½	1	2	6	1	3	7½	1	4	9	1	5	0	1	[illegible]	
55	1	1	9¼	1	2	11	1	4	0¾	1	5	2½	1	6	4½	1	[illegible]	
[56	1	2	2	1	3	4	1	4	6	1	5	8	1	6	10	1	[illegible]	
[84	1	13	3	1	15	0	1	16	9	1	18	6	2	0	3	[illegible]		
[100	1	19	7	2	1	8	2	3	9	2	5	10	2	7	[illegible]			
[112	2	4	4	2	6	8	2	0	0	2	11	4	2	13	[illegible]			

MARKETING TABLES, FROM SIX-PENCE HALF-PENNY TO NINE-PENCE PER POUND, &c.

No.	6 Pence ½			7 Pence.			7 Pence ½			8 Pence.			8 Pence ½			9 Pence.		
lbs. &c.	£.	s.	d.	£.	s.	d.	£.	s.	d.	£.	s.	d.	£.	s.	d.	£.	s.	d.
2	0	1	1	0	1	2	0	1	3	0	1	4	0	1	5	0	1	6
3	0	1	7½	0	1	9	0	1	10½	0	2	0	0	2	1½	0	2	3
4	0	2	2	0	2	4	0	2	6	0	2	8	0	2	10	0	3	0
5	0	2	8½	0	2	11	0	3	1½	0	3	4	0	3	6½	0	3	9
6	0	3	3	0	3	6	0	3	9	0	4	0	0	4	3	0	4	6
7	0	3	9½	0	4	1	0	4	4½	0	4	8	0	4	11½	0	5	3
8	0	4	4	0	4	8	0	5	0	0	5	4	0	5	8	0	6	0
9	0	4	10½	0	5	3	0	5	7½	0	6	0	0	6	4½	0	6	9
10	0	5	5	0	5	10	0	6	3	0	6	8	0	7	1	0	7	6
11	0	5	11½	0	6	5	0	6	10½	0	7	4	0	7	9½	0	8	3
12	0	6	6	0	7	0	0	7	6	0	8	0	0	8	6	0	9	0
13	0	7	0½	0	7	7	0	8	1½	0	8	8	0	9	2½	0	9	9
14	0	7	7	0	8	2	0	8	9	0	9	4	0	9	11	0	10	6
15	0	8	1½	0	8	9	0	9	4½	0	10	0	0	10	7½	0	11	3
16	0	8	8	0	9	4	0	10	0	0	10	8	0	11	4	0	12	0
17	0	9	2½	0	9	11	0	10	7½	0	11	4	0	12	0½	0	12	9
18	0	9	9	0	10	6	0	11	3	0	12	0	0	12	9	0	13	6
19	0	10	3½	0	11	1	0	11	10½	0	12	8	0	13	5½	0	14	3
20	0	10	10	0	11	8	0	12	6	0	13	4	0	14	2	0	15	0
21	0	11	4½	0	12	3	0	13	1½	0	14	0	0	14	10½	0	15	9
22	0	11	11	0	12	10	0	13	9	0	14	8	0	15	7	0	16	6
23	0	12	5½	0	13	5	0	14	4½	0	15	4	0	16	3½	0	17	3
24	0	13	0	0	14	0	0	15	0	0	16	0	0	17	0	0	18	0
25	0	13	6½	0	14	7	0	15	7½	0	16	8	0	17	8½	0	18	9
26	0	14	1	0	15	2	0	16	3	0	17	4	0	18	5	0	19	6
27	0	14	7½	0	15	9	0	16	10½	0	18	0	0	19	1½	1	0	3
28	0	15	2	0	16	4	0	17	6	0	18	8	0	19	10	1	1	0
29	0	15	8½	0	16	11	0	18	1½	0	19	4	1	0	6½	1	1	9
30	0	16	3	0	17	6	0	18	9	1	0	0	1	1	3	1	2	6
31	0	16	9½	0	18	1	0	19	4½	1	0	8	1	1	11½	1	3	3
32	0	17	4	0	18	8	1	0	0	1	1	4	1	2	8	1	4	0
33	0	17	10½	0	19	3	1	0	7½	1	2	0	1	3	4½	1	4	9
34	0	18	5	0	19	10	1	1	3	1	2	8	1	4	1	1	5	6
35	0	18	11½	1	0	5	1	1	10½	1	3	4	1	4	9½	1	6	3
36	0	19	6	1	1	0	1	2	6	1	4	0	1	5	6	1	7	0
37	1	0	0½	1	1	7	1	3	1½	1	4	8	1	6	2½	1	7	9
38	1	0	7	1	2	2	1	3	9	1	5	4	1	6	11	1	8	6
39	1	1	1½	1	2	9	1	4	4½	1	6	0	1	7	7½	1	9	3
40	1	1	8	1	3	4	1	5	0	1	6	8	1	8	4	1	10	0
41	1	2	2½	1	3	11	1	5	7½	1	7	4	1	9	0½	1	10	9
42	1	2	9	1	4	6	1	6	3	1	8	0	1	9	9	1	11	6
43	1	3	3½	1	5	1	1	6	10½	1	8	8	1	10	5½	1	12	3
44	1	3	10	1	5	8	1	7	6	1	9	4	1	11	2	1	13	0
45	1	4	4½	1	6	3	1	8	1½	1	10	0	1	11	10½	1	13	9
46	1	4	11	1	6	10	1	8	9	1	10	8	1	12	7	1	14	6
47	1	5	5½	1	7	5	1	9	4½	1	11	4	1	13	3½	1	15	3
48	1	6	0	1	8	0	1	10	0	1	12	0	1	14	0	1	16	0
49	1	6	6½	1	8	7	1	10	7½	1	12	8	1	14	8½	1	16	9
50	1	7	1	1	9	2	1	11	3	1	13	4	1	15	5	1	17	6
51	1	7	7½	1	9	9	1	11	10½	1	14	0	1	16	1½	1	18	3
52	1	8	2	1	10	4	1	12	5	1	14	8	1	16	10	1	19	0
53	1	8	8½	1	10	11	1	13	1½	1	15	4	1	17	6½	1	19	9
54	1	9	3	1	11	6	1	13	9	1	16	0	1	18	3	2	0	6
55	1	9	9½	1	12	1	1	14	4½	1	16	8	1	18	11½	2	1	3
56	1	10	4	1	12	8	1	15	0	1	17	4	1	19	8	2	2	0
84	2	5	6	2	9	0	2	12	6	2	16	0	2	19	6	3	3	0
100	2	14	2	2	18	4	3	2	6	3	6	8	3	10	10	3	15	0
112	3	0	8	3	2	4	3	10	0	3	14	8	3	19	4	4	4	0

MARKETING TABLES, FROM NINE-PENCE HALFPENNY TO ONE SHILLING PER POUND, &c.

No.	9 Pence ½			10 Pence.			10 Pence ½			11 Pence.			11 Pence ½			1 Shil.	
s. &c.	£.	s.	d.	£.	s.	d.	£.	s.	d.	£.	s.	d.	£.	s.	d.	£.	s.
2	0	1	7	0	1	8	0	1	9	0	1	10	0	1	11	0	2
3	0	2	4½	0	2	6	0	2	7½	0	2	9	0	2	10½	0	3
4	0	3	2	0	3	4	0	3	6	0	3	8	0	3	10	0	4
5	0	3	11½	0	4	2	0	4	4½	0	4	7	0	4	9½	0	5
6	0	4	9	0	5	0	0	5	3	0	5	6	0	5	9	0	6
7	0	5	6½	0	5	10	0	6	1½	0	6	5	0	6	8½	0	7
8	0	6	4	0	6	8	0	7	0	0	7	4	0	7	8	0	8
9	0	7	1½	0	7	6	0	7	10½	0	8	3	0	8	7½	0	9
10	0	7	11	0	8	4	0	8	9	0	9	2	0	9	7	0	10
11	0	8	8½	0	9	2	0	9	7½	0	10	1	0	10	6½	0	11
12	0	9	6	0	10	0	0	10	6	0	11	0	0	11	6	0	12
13	0	10	3½	0	10	10	0	11	4½	0	11	11	0	12	5½	0	13
14	0	11	1	0	11	8	0	12	3	0	12	10	0	13	5	0	14
15	0	11	10½	0	12	6	0	13	1½	0	13	9	0	14	4½	0	15
16	0	12	8	0	13	4	0	14	0	0	14	8	0	15	4	0	16
17	0	13	5½	0	14	2	0	14	10½	0	15	7	0	16	3½	0	17
18	0	14	3	0	15	0	0	15	9	0	16	6	0	17	3	0	18
19	0	15	0½	0	15	10	0	16	7½	0	17	5	0	18	2½	0	19
20	0	15	10	0	16	8	0	17	6	0	18	4	0	19	2	1	0
21	0	16	7½	0	17	6	0	18	4½	0	19	3	1	0	1½	1	1
22	0	17	5	0	18	4	0	19	3	1	0	2	1	1	1	1	2
23	0	18	2½	0	19	2	1	0	1½	1	1	1	1	2	0½	1	3
24	0	19	0	1	0	0	1	1	0	1	2	0	1	3	0	1	4
25	0	19	9½	1	0	10	1	1	10½	1	2	11	1	3	11½	1	5
26	1	0	7	1	1	8	1	2	9	1	3	10	1	4	11	1	6
27	1	1	4½	1	2	6	1	3	7½	1	4	9	1	5	10½	1	7
[28	1	2	2	1	3	4	1	4	6	1	5	8	1	6	10	1	8
29	1	2	11½	1	4	2	1	5	4½	1	6	7	1	7	9½	1	9
30	1	3	9	1	5	0	1	6	3	1	7	6	1	8	9	1	10
31	1	4	6½	1	5	10	1	7	1½	1	8	5	1	9	8½	1	11
32	1	5	4	1	6	8	1	8	0	1	9	4	1	10	8	1	12
33	1	6	1½	1	7	6	1	8	10½	1	10	3	1	11	7½	1	13
34	1	6	11	1	8	4	1	9	9	1	11	2	1	12	7	1	14
35	1	7	8½	1	9	2	1	10	7½	1	12	1	1	13	6½	1	15
36	1	8	6	1	10	0	1	11	6	1	13	0	1	14	6	1	16
37	1	9	3½	1	10	10	1	12	4½	1	13	11	1	15	5½	1	17
38	1	10	1	1	11	8	1	13	3	1	14	10	1	16	5	1	18
39	1	10	10½	1	12	6	1	14	1½	1	15	9	1	17	4½	1	19
40	1	11	8	1	13	4	1	15	0	1	16	8	1	18	4	2	0
41	1	12	5½	1	14	2	1	15	10½	1	17	7	1	19	3½	2	1
42	1	13	3	1	15	0	1	16	9	1	18	6	2	0	3	2	2
43	1	14	0½	1	15	10	1	17	7½	1	19	5	2	1	2½	2	3
44	1	14	10	1	16	8	1	18	6	2	0	4	2	2	2	2	4
45	1	15	7½	1	17	6	1	19	4½	2	1	3	2	3	1½	2	5
46	1	16	5	1	18	4	2	0	3	2	2	2	2	4	1	2	6
47	1	17	2½	1	19	2	2	1	1½	2	3	1	2	5	0½	2	7
48	1	18	0	2	0	0	2	2	0	2	4	0	2	6	0	2	8
49	1	18	9½	2	0	10	2	2	10½	2	4	11	2	6	11½	2	9
50	1	19	7	2	1	8	2	3	9	2	5	10	2	7	11	2	10
51	2	0	4½	2	2	6	2	4	7½	2	6	9	2	8	10½	2	11
52	2	1	2	2	3	4	2	5	6	2	7	8	2	9	10	2	12
53	2	1	11½	2	4	2	2	6	4½	2	8	7	2	10	9½	2	13
54	2	2	9	2	5	0	2	7	3	2	9	6	2	11	9	2	14
55	2	3	6½	2	5	10	2	8	1½	2	10	5	2	12	8½	2	15
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[84	3	6	6	3	10	0	3	13	6	3	17	0	4	0	6	4	4
[100	3	19	2	4	3	4	4	7	6	4	11	8	4	15	10	5	0
[112	4	8	8	4	13	4	4	18	0	5	2	8	5	7	4	5	12

Table of Expences, Income, or Wages, by the Day, Week, Month, and Year, from One Penny to Ten Pounds per Day, how much per Week, and Year.

Per Day.				Per Week			Per Month.			Per Year.		
£.	s.	d.		£.	s.	d.	£.	s.	d.	£.	s.	d
0	0	1		0	0	7	0	2	4	1	10	5
0	0	2		0	1	2	0	4	8	3	0	10
0	0	3		0	1	9	0	7	0	4	11	3
0	0	4		0	2	4	0	9	4	6	1	8
0	0	5		0	2	11	0	11	8	7	12	1
0	0	6		0	3	6	0	14	0	9	2	6
0	0	7		0	4	1	0	16	4	10	12	11
0	0	8		0	4	8	0	18	8	12	3	4
0	0	9		0	5	3	1	1	0	13	13	9
0	0	10		0	5	10	1	3	4	15	4	4
0	0	11		0	6	5	1	5	8	16	14	7
0	1	0		0	7	0	1	8	0	18	5	0
0	2	0		0	14	0	2	16	0	36	10	0
0	3	0		1	1	0	4	4	0	54	15	0
0	4	0		1	8	0	5	12	0	73	0	0
0	5	0		1	15	0	7	0	0	91	5	0
0	6	0		2	2	0	8	8	0	109	10	0
0	7	0		2	9	0	9	16	0	127	15	0
0	8	0		2	16	0	11	4	0	146	0	0
0	9	0	is	3	3	0	12	12	0	164	5	0
0	10	0		3	10	0	14	0	0	182	10	0
0	11	0		3	17	0	15	8	0	200	15	0
0	12	0		4	4	0	16	16	0	219	0	0
0	13	0		4	11	0	18	4	0	237	5	0
0	14	0		4	18	0	19	12	0	255	10	0
0	15	0		5	5	0	21	0	0	273	15	0
0	16	0		5	12	0	22	8	0	292	0	0
0	17	0		5	19	0	23	16	0	310	5	0
0	18	0		6	6	0	25	4	0	328	10	0
0	19	0		6	13	0	26	12	0	346	14	0
1	0	0		7	0	0	28	0	0	365	0	0
2	0	0		14	0	0	56	0	0	730	0	0
3	0	0		21	0	0	84	0	0	1095	0	0
4	0	0		28	0	0	112	0	0	1460	0	0
5	0	0		35	0	0	140	0	0	1825	0	0
6	0	0		42	0	0	168	0	0	2190	0	0
7	0	0		49	0	0	196	0	0	2555	0	0
8	0	0		56	0	0	224	0	0	2920	0	0
9	0	0		63	0	0	252	0	0	3285	0	0
10	0	0		70	0	0	280	0	0	3650	0	0

Table of Expences, Income, or Wages, by the Year, Lunar Month, Week, and Day, from One Pound to 40,000 Pounds per Year, how much per Month, Week, or Day.

Pr. Year		Per Month.			Per Week.				Per Day.			
£.		£.	s.	d.	£.	s.	d.	f.	£.	s.	d.	f.
1		0	1	8	0	0	4	2	0	0	0	1
2		0	3	4	0	0	9	1	0	0	1	3
3		0	5	0	0	1	1	3	0	0	2	1
4		0	6	8	0	1	6	2	0	0	2	3
5		0	8	4	0	1	11	0	0	0	3	1
6		0	10	0	0	2	3	2	0	0	4	0
7		0	11	8	0	2	8	0	0	0	4	3
8		0	13	4	0	3	1	0	0	0	5	1
9		0	15	0	0	3	5	2	0	0	6	0
10		0	16	8	0	3	10	0	0	0	6	2
20		1	13	4	0	7	8	0	0	1	1	0
30		2	10	0	0	11	6	0	0	1	7	2
40		3	6	8	0	15	4	0	0	2	2	1
50		4	3	4	0	19	2	0	0	2	8	2
60		5	0	0	1	3	0	0	0	3	3	2
70		5	16	8	1	6	10	0	0	3	10	0
80		6	13	4	1	10	8	0	0	4	4	2
90		7	10	0	1	14	6	0	0	4	11	0
100	is	8	6	8	1	18	4	0	0	5	5	3
200		16	13	4	3	16	8	0	0	10	11	2
300		25	0	0	5	15	0	0	0	16	5	1
400		33	6	8	7	13	4	0	1	1	11	0
500		41	13	4	9	11	8	0	1	7	4	3
600		50	0	0	11	10	0	0	1	12	10	2
700		58	6	8	13	8	4	0	1	18	4	1
800		66	13	4	15	6	8	0	2	3	10	0
900		75	0	0	17	5	0	0	2	9	3	3
1000		83	6	8	19	3	4	0	2	14	9	2
2000		165	13	4	38	6	8	0	5	9	7	0
3000		250	0	0	57	10	0	0	8	4	4	2
4000		333	6	8	76	13	4	0	10	19	2	0
5000		416	13	4	95	16	8	0	13	13	11	2
6000		500	0	0	115	0	0	0	16	8	9	0
7000		583	6	8	134	3	4	0	19	3	6	2
8000		666	13	4	153	6	8	0	21	18	4	1
9000		750	0	0	172	10	0	0	24	13	1	2
10000		833	6	8	191	13	4	0	27	17	11	1
20000		1666	13	4	383	6	8	0	54	15	10	2
30000		2500	0	0	574	19	0	0	82	3	10	0
40000		3333	6	8	767	13	4	0	109	11	9	0

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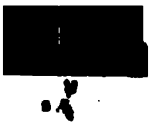

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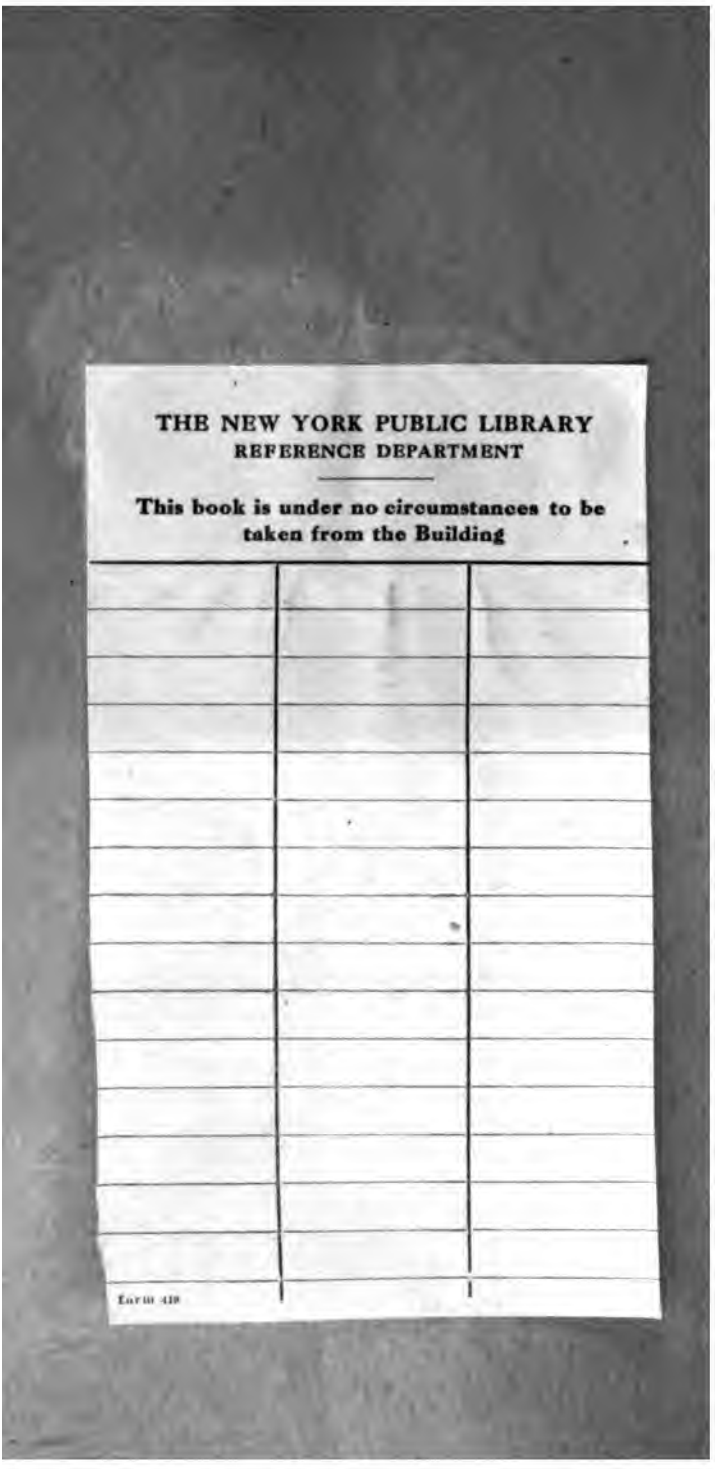

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